

PIATTO PICCOLO

Arancini Roasted tomato risotto croquettes, fresh mozzarella centre, golden fried, tomato sauce & basil pesto 10.

Calamari Flash-fried, tomato, roasted garlic, chilies 12.

Pedoci Local mussels, crushed tomatoes, roasted garlic, caramelized onions, vino bianco & oregano 10.

Charred Italian Artichoke & Spinach Dip Gratinéed with Grana Padano, flash fried artichoke, housemade sourdough crostini 12.

Crudo di Tonno Fresh Ahi Tuna, avocado, aged balsamico, E.V. Olive oil 18.

Gamberi in Padella Jumbo shrimp, vino bianco & garlic sauté, toasted almond gremolata 12.

Capesante Seared Local Scallops, charred corn crema, double smoked pancetta 15.

Costicine Brasate Pork ribs, braised in Bombetta ale, housemade BBQ sauce 12.

Zuppa di Pesce Jumbo shrimp, scallops, clams, mussels & local fish, tomato broth 14.

Insalata R&R Charred romaine & radicchio, hot bacon & garlic dressing, parmigiano 10.

Insalata Burrata Prosciutto di San Daniele, fresh burrata, cantaloupe & honeydew melon, thyme infused honey, arugula 19.

Insalata di Finocchio shaved fennel, radicchio, orange slices, arugula, roasted pistachios, marinated red onions, orange vinaigrette 12.

PASTE e RISOTTI

Linguine Cast iron seared local scallops, garlic, pancetta, arugula, lemon squeeze 24.

Tagliatelle con Funghi di Bosco Wild mushrooms, speck, caramelized shallots, LBV porto, cream, parmigiano 22.

Gnocchi di Patate Mascarpone and Gorgonzola crema, toasted hazelnuts, parmigiano 24.

Fettuccine Cacio e Pepe Topped with peppercorn crusted tenderloin, seared medium rare 26.

Tagliatelle Bolognese Housemade tagliatelle, San Marzano tomato, veal & pork ragù, parmigiano 22.

Spaghettoni AOP Green beans, black olives, smoked tomato, e.v. olive oil, chillies, garlic, topped with seared rare fresh tuna 26.

Linguine e Frutti ai Mare Jumbo shrimp, mussels, scallops & clams, roasted garlic, vino bianco, San Marzano tomato 26.

Fresh Crab Ravioli Handmade ravioli filled with fresh NS crab & lemon mascarpone, saffron crema, fresh herb gremolata 26.

Penne con Salsiccia Housemade sausage, garlic, vino bianco, rapini, sweet butter, spicy bread crumb, pecorino 24.

Risotto al'Aragosta Fresh Atlantic Lobster, smoked tomato, Vino dei Poeti Prosecco, arugula 29.

PIZZE

Margherita Burrata San Marzano base, fresh burrata, basil 20.

Prosciutto Crudo San Marzano base, Prosciutto, buffalo mozzarella, shaved parmigiano, arugula 20.

Salsiccia San Marzano base, housemade sausage, caramelized onions, roasted sweet pepper, fresh mozzarella 20.

Pollo e Funghi Garlic Base, roasted Valley chicken, wild mushrooms, sweet onions, fresh herbs, goat cheese 20.

PESCI & CARNI

Halibut Salmoriglio Pan Seared Atlantic Halibut, lemon & herb pesto, smoked tomato risotto, buttered asparagus 35.

Salmone Atlantico NS Salmon, maple & pink peppercorn lacquer, rosemary roasted potatoes, honey glazed carrots & crispy leeks 32.

Maiale alla Saltimbocca Oulton's pork tenderloin, topped with fresh sage, Prosciutto di San Daniele, Marsala demi-glace, roasted heirloom carrots 32.

Provimi Veal Chop Herb marinated & grilled, whipped truffle potatoes, charred broccolini, wild mushroom & veal jus 45.

Filetto di Manzo Beef tenderloin, caramelized pearl onions & brandy sauce, crispy brussel sprouts, heirloom carrots, fontina potatoes 40.

Pollo Piccata Seared Valley Chicken Breast, vino bianco, lemon zest, capers, brown butter fregola, grilled summer vegetables 32.

Agnello Scottadito Rack of lamb chargrilled, blackcurrant demi-glace sauce, double smoked bacon potatoes, summer vegetables 40.

La Frasca Burger Beef tenderloin burger, sweet onion marmalata, cambozola, pancetta, brioche bun, truffle & parmigiano fries 22.