

## PIATTO PICCOLO

**Calamari** flash fried, tomato, roasted garlic, chilies 10.

**Arancini** lemon & herb rice croquettes, goat cheese center, golden fried, roasted garlic cream, fried basil 11.

**Pedoci** local mussels, crushed tomatoes, roasted garlic, caramelized onions, white wine, oregano 10.

**Cappasante** pistachio crusted scallops, pea purée, crisp pancetta 13.

**Gamberi in Padella** jumbo shrimp, white wine & garlic sauté, toasted almond gremolata 12.

**Pork Ribs** 12-spice rub, slow roasted, balsamic wildflower honey glaze 12.

**Lumache** snails, roasted garlic, tomato, prosciutto, mushrooms, sautéed, garlic toast 10.

**Zuppa di Pesce alla Veneziana** jumbo shrimp, scallops, mussels & local fish soup, tomato broth, sweet garlic 13.

**Caesar Insalata** chopped romaine, garlic-laced focaccia croutons, crisp bacon, classic dressing, grated parmigiano 10.

**R&R Salad** charred romaine & radicchio, hot bacon & garlic dressing, parmigiano 10.

## PASTA & RISOTTI

**Gnocchi alla Bolognese** veal & pork ragù, fresh mozzarella, basil pesto 19.

**Italiano Mac & Cheese** cambozola, mascarpone, Friulano & pecorino, caramelized onions, bacon, garlic breadcrumbs, gratinéed 18.

**Fettuccine** jumbo shrimp, garlic, roasted tomatoes, e.v. olive oil, fresh basil, parmigiano 19.

**Ravioli** roasted veal, herbs & ricotta stuffing, parmigiano cream sauce, red wine reduction 21.

**Spaghettoni** green beans, black olives, tomato, e.v. olive oil, chilies, garlic, topped with seared rare fresh tuna 21.

**Tagliatelle** prosciutto di San Daniele, cream, parmigiano, crumbled prosciutto 18.

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

**Spaghettoni** housemade beef & pork meatballs, San Marzano tomato sauce, parmigiano 18.

**Pappardelle** braised chicken ragù, crushed red pepper, fresh oregano, parmigiano 20.

**Linguine** housemade lamb sausage, mint & pistachio pesto, toasted garlic bread crumbs & parmigiano 18.

**Spaghetti Cacio e Pepe** topped with peppercorn crusted tenderloin, seared rare 22.

**Risotto ai Crostacei** NS lobster, jumbo shrimp, scallops, smoked tomato, brodo, Prosecco & parmigiano 25.

**Risotto con Asparagi** green asparagus spears, brodo, white wine, fresh lemon, mascarpone swirl 22.

## PIZZE

**Pomodoro** San Marzano tomato, sundried & cherry tomatoes, tomato marmalade, basil infused goat cheese 18.

**Roasted Chicken** San Marzano tomato, cherry tomatoes, charred corn, house smoked provolone 18.

**Prosciutto** béchamel, radicchio marmalade, prosciutto, fior di latte, arugula 18.

**Wild Mushroom** béchamel, crisp pancetta, cipollini onions, sweet garlic pesto, smoked provolone, arugula, truffle oil 18.

## PESCI & CARNI

**Halibut in Acqua Pazza** tomato broth, garlic, white wine & fennel, rosemary potatoes, buttered green beans 28.

**Salmone Atlantico** wildflower honey & thyme lacquer, roasted beet & orange insalata 26.

**Tuna Tagliata** fresh tuna seared rare, warm vegetable stack, red risotto 27.

**Beef Tenderloin** crimini mushroom & cipollini onion sauté, accordion baked potato, honey glazed carrots, buttered green beans 30.

**Lamb Chops Scottadito** chargrilled, salsa verde, prosciutto wrapped new potatoes & root vegetables 30.

**Costata di Maiale** Valley pork chop, prosciutto & provolone stuffed, crumb crusted, Marsala & demi-glace sauce, brown buttered potatoes, seasonal vegetables 25.

**Chicken Scaloppine** Lemon mascarpone cream, fregola, fresh herbs & charred broccolini 25.

**La Frasca Burger** hand chopped tenderloin, caramelized onions, fontina, tomato marmalade, shaved lettuce, toasted bun, parmigiano fries 20.