

## PIATTO PICCOLO

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

**Arancini** smoky tomato rice croquettes, fresh mozzarella centre, golden fried, tomato & basil sauce 10.

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

**Capesante** seared local scallops, ruby beet purée, crisp prosciutto 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, soft polenta 10.

**Bagna Càuda** warm garlic & anchovy dip, tempura battered artichokes, cauliflower, broccolini & red onions 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 & FARINACEI

**Gnocchi di Patate** roasted Bosc pears, gorgonzola, cream & crushed hazelnuts 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, basil pesto, parmigiano 19.

**Agnolotti** ricotta, spinach, raisin, dark chocolate & spices, brown sage butter, parmigiano 18.

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

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

**Paccheri Sugo di Carne** veal & pork ragù, fresh mozzarella, basil pesto, parmigiano 18.

**Fettuccine** cast iron seared scallops, garlic, pancetta, Brussels sprouts leaves, lemon 24.

**Cavatappi** prosciutto di San Daniele, mushrooms, cream, parmigiano 18.

**Spaghetti alla Chitarra** cacio e pepe, peppercorn crusted tenderloin, seared rare 22.

**Risotto con Lepre** rabbit, slow braised with red wine, mirepoix & herbs, shaved parmigiano 22.

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

**Polenta & Mushroom Gratin** wild mushrooms, garlic, onions, béchamel, melted Montasio 18.

## PIZZE

**4-Pomodoro** San Marzano, sundried, cherry & tomato marmalata, basil studded goat cheese 18.

**Bresaola** béchamel, gorgonzola, cured beef, arugula, shaved parmigiano, balsamic 18.

**Roasted Chicken** San Marzano, charred broccolini, blistered cherry tomatoes, fior di latte 18.

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

## PESCI & CARNI

**Halibut in Acqua Pazza** tomato garlic broth, spinach, shallots, fennel 28.

**Salmone Atlantico** wildflower honey & thyme lacquer, Brussels sprouts & bacon slaw, seared polenta 26.

**Tuna Tagliata** fresh tuna seared rare, roasted root vegetables, risotto nero 27.

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

**Lamb Chops Scottadito** chargrilled, salmoriglio, fregola Sarde, roasted roots 30.

**Filetto di Maiale** stuffed pork tenderloin wrapped in prosciutto, spinach & ricotta filling, fig & radicchio risotto, roasted Brussels sprouts 26.

**Pollo Fritto** chicken scaloppine, lemon mascarpone cream, crisp smashed Yukon Golds & charred broccolini 25.

**La Frasca Tenderloin Burger** caramelized onions, roasted garlic, soft frico, shaved lettuce, Dijon aioli, toasted cheese bun, parmigiano fries 20.