

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.

Spaghetti green beans, black olives, smoked tomato, e.v. olive oil, chilies, garlic, topped with seared rare fresh tuna 22.

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.

Tagliatelle prosciutto di San Daniele, mushrooms, cream, parmigiano 18.

Spaghettoni 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.