

## PIATTO PICCOLO

**Salumi Board** Prosciutto San Daniele, Soppressata, Bresaola, Mortadella with pistachio, aged Parmigiano, radicchio marmellata, housemade grissini 24.

**Capesante Gratinata** Scallops baked on the half shell, herbed gremolata, beurre blanc 17.

**Arancini** Roasted tomato risotto croquettes, fresh mozzarella centre, golden fried, tomato sauce & basil pesto 14.

**Calamari** Flash-fried, tomato, roasted garlic, chilies 14.

**Crostini** Housemade Sourdough, whipped ricotta, roasted Concord grape, truffle infused honey 16.Á

**Gamberi in Padella** Jumbo shrimp, vino bianco & garlic sauté, toasted almond gremolata 14.

**Costicine Brasate** Crispypork ribs, orange & chili agrodolce, celery root remoulade 16.

**Pedoci** Local mussels, San Marzano tomatoes, roasted garlic, caramelized onions, vino bianco & oregano 14.

**Melanzane alla Parmigiana** Layers of eggplant, béchamel, mozzarella, served with San Marzano tomato, fresh basil & parmigiano reggiano 15.

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

**Insalata Autunnale** Boston bibb lettuce, shaved fennel, marinated Castelvetro olives, lemon & tarragon vinaigrette, truffle pecorino 16.

**Insalata R&R** Romaine & radicchio, hot bacon & garlic dressing, parmigiano 14.

**Insalata Burrata** Roasted heirloom beets, arugula, radish, citrus crema, toasted Marcona almonds, plum vinaigrette, e.v olive oil 18.

## PASTE

**Pici all'Anatra** Hand rolled spaghetti with Brunello braised duck ragù, duck skin pangratatto, parmigiano 28.

**Linguine ai Frutti di Mare** Jumbo shrimp, mussels, scallops & clams, San Marzano tomato, caramelized onions, confit cherry tomatoes, basil oil, parmigiano 29.

**Fettuccine Cacio e Pepe** Topped with peppercorn crusted beef tenderloin, seared medium rare 30.

**Lobster Bucatini alla Vodka** Bucatini sautéed with fresh Atlantic Lobster, San Marzano tomato, preserved chili 38.

**Spaghetti alla Chitarra Bolognese** Slow simmered beef & pork, soffritto, San Marzano tomato, parmigiano 26.

**Linguine Capesante** Cast iron seared local scallops, garlic, pancetta, arugula, lemon 28.

**Gnocchi di Zucca** Handmade potato gnocchi, roasted butternut squash, pumpkin fonduta, amaretti crumb 26.

**Fettuccine al Limone** Housemade Fettuccine, Argentinian Shrimp, fresh lemon, garlic, cream, pecorino sardo 28.

**Ravioli ai Funghi** Handmade pasta filled with ricotta, Cinnamon Cap mushrooms, Madeira, brown butter, parmigiano 26.

## PIZZE

**Margherita Burrata** San Marzano base, fresh burrata, basil 22.

**Salsiccia** San Marzano base, housemade spicy salsiccia, caramelized red onions, Castelvetro olives, mozzarella, fresh basil, hot honey drizzle 22.

**Funghi** Béchamel base, wild mushrooms, Gorgonzola dolce, mascarpone, fresh marjoram 22.

**Prosciutto Crudo** San Marzano tomato base, Prosciutto, roasted cherry tomatoes, arugula, mozzarella, shaved grana padano 22.

**Pollo** Herbed béchamel base, mozzarella, roasted Valley chicken, caramelized onions, crispy pancetta, baby kale, parmigiano 22.

## PESCI & CARNI

**Fresh Atlantic Halibut** Olive oil poached Halibut, Argentinian Red Shrimp, Lobster crema, sautéed spinach 38.

**Salmone in Padella** Nova Scotia Salmon, San Marzano tomato, pepper pilacca, Tuscan kale, chickpeas 34.

**Filetto di Manzo** 6oz Beef Tenderloin, chianti jus, truffle potato pavé, honey glazed carrots 50.Á

**Stinco D'Agnello** Slow braised Lamb Shank, Haskap lamb jus, celery root, farrotto 42.

**Suprema di Pollo** Herb roasted Valley Chicken Supreme, wild mushroom fregola, balsamic glazed cippolini, salsa verde 36.

**La Frasca Burger** Housemade AAA Tenderloin Burger, confit pork belly, friulano, truffle aioli, tomato marmellata, arugula, sesame brioche bun, served with parmigiano frites 27.