

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 Crispy pork 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 pepper sott'olio, dry cured black olives, white anchovy, parsley oil 18.

PASTE e RISOTTI

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.

Zucca Butternut squash base, confit duck, caramelized onion, spinach, friulano, toasted pistachios 24.

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 4G.

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.