

PIATTO PICCOLO

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

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

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

Pedoci Local mussels, crushed tomatoes, roasted garlic, caramelized onions, vino bianco & oregano 14.

Carpaccio di Manzo Herb crusted Beef Tenderloin, horseradish & dijon aioli, arugula, crispy capers, shaved parmigiano, e.v olive oil 15.

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

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

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

Costicine Brasate Pork ribs, braised in Bombetta ale, housemade BBQ sauce 14.

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

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

Insalata di Piselli butter & romaine lettuce, radicchio, Prosciutto di San Daniele, summer peas, honey dijon vinaigrette, grated pecorino 16.

Insalata Burrata Nova Scotia Lobster, Burrata, lemon pesto vinaigrette, melanzane e zucchini fritti 21.

PASTE e RISOTTI

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

Tagliatelle Ragù Six hour slow braised veal & pork ragù, San Marzano tomato, parmigiano 26.

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

Gnocchi ai Funghi di Bosco Handmade potato gnocchi, wild mushrooms, speck, caramelized shallots, cream, parmigiano 26.

Spaghettoni AOP Green beans, black olives, smoked tomato, E.V. olive oil, chilies, garlic, topped with fresh Tuna, seared rare 28.

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

Tortellini al Prosciutto Handmade pasta filled with prosciutto & ricotta, sundried tomato pesto, toasted pine nuts 26.

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

PIZZE

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

Pollo Herbed béchamel base, Asiago, roasted Valley chicken, caramelized onions, spicy peperonata, arugula 22.

Prosciutto Crudo San Marzano tomato base, Prosciutto, roasted cherry tomatoes, arugula, mozzarella, shaved Grana Padano 22.

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

Salumi Pomodoro passata base, Ricotta, Finocchiona, Bariolè olives 22.

PESCI & CARNI

Risotto all'Aragosta Arborio rice, Fresh Atlantic Lobster claw & tail, Franciacorta, smoked tomato, green peas 38.

Pesce all'Acqua Pazza Pan Seared Atlantic Halibut, Manilla clams, braised fennel, Calabrian chillies, San Marzano tomato, charred lemon, served with grilled sourdough 36.

Grilled Sea Bass Fresh lemon, capers, e.v. olive oil, sautéed summer greens, brown butter potatoes 32.

Pollo al Saltimbocca Local Valley Chicken Breast, topped with Prosciutto di San Daniele & sage, Marsala demi-glace, herbed fregola, grilled broccolini 36.

Filetto di Manzo Pink peppercorn crusted Beef Tenderloin, wild mushroom demi-glace, truffle mascarpone mashed potato, crispy maitake mushroom, summer vegetables 50.

Agnello Scottadito Rack of lamb, chargrilled, housemade salsa verde, citrus & herb roasted potatoes, summer vegetables 42.

La Frasca Burger Housemade Beef Tenderloin Burger, confit pork belly, smoked Montasio, black garlic aioli, tomato marmellata, shredded romaine, Vidalia onion brioche bun, served with parmigiano frites 24.