

## 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, raddichio, Prosciutto di San Daniele, summer peas, honey dijon vinaigrette, grated pecorino 16.

**Insalata Burrata** Honey roasted black plums, cherries, arugula, fresh Burrata, Marcona almonds, blood orange vinaigrette 18.

## 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, Tuscan fennel salami, 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 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.

**Suprema di Pollo** Herb roasted Valley Chicken Supreme, lemon beurre blanc, risotto primavera, grilled asparagus 36.

**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.