

PIATTO PICCOLO

Salumi Board Prosciutto San Daniele, Soppressata, Bresaola, Mortadella with pistachio, aged Parmigiano, radicchio marmellata, Gnoccho Fritto 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.

Crostata di Pomodoro Housemade puff pastry, sun-dried tomato, spinach, roasted garlic, Fior di Latte, whipped chive mascarpone & prosciutto crisp 14.

Carpaccio di Tonno Fresh Ahi Tuna, avocado aioli, watermelon, Marcona almonds, crispy leeks 14.

Trio di Crostini 16.

Grilled Pane e Circo Sourdough topped with a trio of pesto & Burrata
- Pesto Rosso, Sun-dried tomato & pine nuts
- Pesto Prezzemolo, Italian parsley, walnut & capers
- Pesto Calabrese, Roasted red peppers, chillies & shallots

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

Capesante Seared local scallops, pistachio crust, blood orange beurre blanc 16.

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 Charred romaine & radicchio, hot bacon & garlic dressing, parmigiano 14.

Insalata Burrata Grilled peaches, prosciutto, heirloom tomatoes, fresh basil, white balsamic vinaigrette 16.

PASTE e RISOTTI

Linguine ai Frutti di Mare Jumbo shrimp, mussels, scallops & clams, lemon crema, parmigiano, herb-infused gremolata 29.

Tortellini al Prosciutto Handmade pasta filled with housemade prosciutto & ricotta, sun-dried tomato crema, toasted pine nuts 26.

Pappardelle al Ragù Fresh Pappardelle, six hour slow braised veal & pork ragù, San Marzano tomato, parmigiano 26.

Tagliatelle ai Funghi di Bosco Wild mushrooms, speck, caramelized shallots, cream, parmigiano 26.

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

Gnocchi all'Amatriciana Handmade potato gnocchi, guanciale, red onion, spinach, San Marzano tomato, parmigiano 26.

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

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

Risotto al'Aragosta Fresh Atlantic Lobster, smoked tomato, green peas, Vino dei Poeti Prosecco, arugula 32.

Mezzi Rigatoni con Salsiccia Housemade sausage, braised fennel, vino bianco, charred broccolini & San Marzano tomato sauce, parmigiano 24.

Lasagne ai Funghi Handmade Lasagna layered with wild mushrooms, besciamella, mozzarella, parmigiano, truffle oil 26.

PIZZE

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

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

Spinaci ai Funghi Truffle Béchamel base, ricotta, spinach, wild mushrooms, roasted garlic, mozzarella, chilies, shaved Grana Padano 22.

Quattro Carne San Marzano tomato base, soppressata, housemade sausage, capicola, pancetta, mozzarella 22.

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

PESCI & CARNI

Pan Seared Atlantic Halibut lemon, asparagus & summer squash risotto, Lobster butter, sautéed spinach 38.

Salmone Atlantico Local Salmon, fresh mango salsa, lemon mascarpone orzo, Aperol beurre blanc, grilled asparagus and zucchini 36.

Suprema di Pollo Diavolo Roasted Valley Chicken Supreme, roasted red pepper farro, arrabbiata sugo, Castelvetro olives, sautéed summer greens, grilled zucchini 34.

Filetto di Manzo Porcini crusted Beef tenderloin, roasted pearl onions, chianti demi-glace, herb infused Lyonnaise potato 50.

Braciola di Maiale Oulton's brined pork chop, Amarena cherry & Marsala demi-glace, herb roasted fingerling potatoes, summer vegetables, grilled asparagus 36.

Agnello Scottadito Spiced rack of lamb, chargrilled, balsamic & port reduction, roasted figs, fontina pavé, crispy leeks, summer vegetables 48.

La Frasca Burger Housemade Beef tenderloin burger, confit pork belly, Fior di Latte, basil aioli, tomato & balsamic marmellata, brioche bun, parmigiano fries 24.