

PIATTO PICCOLO

Ostriche local oysters, gratinéed, garlic butter, shallots & sundried tomato
OR crudo w/ Prosecco mignonette 18. per ½ doz

Arancini saffron risotto croquettes, ragù centre, golden fried, tomato sauce & salsa verde 10.

Calamari flash fried, tomato, roasted garlic, chilies 10.

Bruschettone focaccia rosmarino, speck, porcini & wild mushroom sauté, melted taleggio 10.

Pedoci local mussels, crushed tomatoes, roasted garlic, caramelized onions,
white wine, oregano 10.

Prosciutto di Parma honeydew & cantaloupe, toasted crostini, soft Italian cheeses 11.

Capesante seared local scallops, pancetta wrapped, brown butter sage & salmoriglio 13.

Gamberi in Padella jumbo shrimp, white wine & garlic sauté, toasted almond gremolata 12.

Costicine 12-spice rub pork ribs, slow roasted, balsamic & wildflower honey glaze 12.

Zuppa di Pesce alla Veneziana jumbo shrimp, scallops, mussels & local fish soup,
tomato broth, sweet garlic 13.

Insalata Estiva arugula, fennel, tomatoes, cantaloupe, mozzarella, fresh herbs,
citrus vinaigrette 10.

Insalata R&R charred romaine & radicchio, hot bacon & garlic dressing, parmigiano 10.

PASTE e RISOTTO

Gnocchi alla Sorrentina potato gnocchi, San Marzano tomato, smoked mozzarella,
parmigiano, gratinéed 19.

Linguine e Frutti di Mare jumbo shrimp, mussels, calamari, lobster, clams,
roasted garlic, white wine, San Marzano tomato, baked al cartoccio 22.

Ravioli Grande con Granchio crab & pancetta stuffing, lemon mascarpone sauce, crispy leeks 20.

Caserecci con Polpette housemade meatballs baked with San Marzano tomato & fresh mozzarella 18.

Linguine Aglio e Olio jumbo shrimp, garlic, fresh ginger, chilies & sweet pepper confetti 20.

Rigatoni alla Carbonara guanciale, egg & asparagus, parmigiano 18.

Spaghettoni green beans, black olives, tomatoes, e.v. olive oil, chilies, garlic,
topped with seared rare fresh tuna 22.

Cannelloni ricotta & spinach filling, tomato basil sauce, béchamel, grated pecorino 19.

Orecchiette housemade sausage, rapini, garlic, chilies, parmigiano 18.

Fettuccine Cacio e Pepe tellicherry peppercorn crusted tenderloin, seared rare 22.

Risotto con Aragosta carnaroli rice, butter poached NS lobster, tomato, brodo,
Prosecco & parmigiano, lime zest 24.

PIZZE

Salsiccia San Marzano base, housemade sausage, 'nduja, provolone dolce 18.

Bianco béchamel base, taleggio, speck, arugula, truffle oil 18.

Funghi e Prosciutto San Marzano base, roasted wild mushrooms, fresh mozzarella,
prosciutto crudo 18.

Vegetariana pesto Genovese base, cherry tomatoes, roasted red onions, artichokes,
fresh mozzarella 18.

PESCI & CARNI

Pesce Spada seared swordfish, salmoriglio, charred cherry tomatoes, potato sabbiate 26.

Tuna Tagliata fresh tuna seared rare, sesame seed crusted, balsamic reduction,
saffron risotto, grilled asparagus 27.

Salmone Atlantico roasted salmon, maple & pink peppercorn lacquer, buttered
parsley potatoes, green beans 26.

Beef Tenderloin prosciutto wrapped & seared, slow roasted shallots, madeira sauce,
rosemary roasted potatoes, glazed carrots & parsnips 30.

Agnello alla Romana rack of lamb roasted with artichokes, fresh herbs & vino bianco,
potato sabbiate 30.

Suprema di Pollo roasted chicken supreme, speck, mushrooms, fresh herbs & montasio
stuffing, chicken gravy, sautéed rapini, buttered parsley potatoes 25.

Maiale alla Milanese Oulton's pork chop, breadcrumb crusted, melted fontina cheese,
rosemary roasted potatoes, glazed carrots & parsnips 25.