

PIATTO PICCOLO

Arancini roasted tomato risotto croquettes, fresh mozzarella centre, golden fried, tomato sauce & basil pesto 10.

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

Italian Onion Tart puff pastry, Vidalia onions, shallots, pancetta, gruyère & fontina 11.

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

Polenta Romano wild mushroom & caramelized onion sauté, veal & pork ragù, creamy polenta & pecorino romano 10.

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

Zuppa di Pastinaca e Pere parsnip & pear soup, mascarpone swirl, spiced walnuts 12.

Capesante pepita-crusted jumbo scallops, roasted pumpkin purée 13.

Costicine Brasate pork ribs, braised in Bombetta ale, housemade BBQ sauce 12.

Zuppa di Pesce jumbo shrimp, scallops, clams, mussels & local fish, tomato broth 13.

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

Insalata Verde butter lettuce, shaved fennel, grapefruit, pine nuts, pomegranate vinaigrette 10.

Insalata Burrata honey roasted squash & root vegetables, fresh burrata, arugula, candied pecans, Modena balsamico 16.

PASTE e RISOTTI

Linguine cast iron seared local scallops, garlic, pancetta, arugula, lemon squeeze 24.

Rigatoni Carbonara crispy guanciale, free range egg, parmigiano 21.

Tagliatelle con Funghi di Bosco wild mushrooms, speck, caramelized shallots, LBV porto, cream, parmigiano 20.

Gnocchi Amatriciana San Marzano tomato, pancetta, pecorino romano 22.

Fettuccine Cacio e Pepe topped with peppercorn crusted tenderloin, seared medium rare 22.

Tagliatelle Bolognese housemade tagliatelle, San Marzano tomato, veal & pork ragù, parmigiano 22.

Cavatelli with fresh local Lobster, San Marzano tomato, vermouth, cream, chilies 25.

Linguine e Frutti ai Mare jumbo shrimp, mussels, scallops & clams, roasted garlic, vino bianco, San Marzano tomato 24.

Pumpkin Ravioli browned butter & sage, parmigiano, amaretti cookie, pumpkin chips 21.

Penne con Salsiccia housemade sausage, garlic, vino bianco, rapini, sweet butter, spicy bread crumb, pecorino 20.

Mushroom Risotto Arborio rice, wild mushrooms, truffle crema, parmigiano 24.

PIZZE

Margherita Burrata San Marzano base, fresh burrata, basil 20.

Prosciutto di San Daniele Cambozola base, Prosciutto di San Daniele, figs, fresh herbs 18.

Salsiccia San Marzano base, housemade sausage, caramelized onions, roasted sweet pepper, fresh mozzarella 18.

Funghi Confit garlic base, wild mushrooms, sweet onions, goat cheese, fresh herbs 18.

PESCI & CARNI

Halibut with toasted hazelnut crust, blood orange beurre blanc, charred broccolini, crispy potatoes 30.

Salmone Atlantico NS salmon, maple & pink peppercorn lacquer, parsnip purée, honey glazed carrots & crispy leeks 29.

Maiale alla Milanese Oulton's pork chop, breadcrumb crusted, sautéed winter greens, rosemary roasted potatoes 29.

Brome Lake Duck two ways confit leg, seared breast, Brunello & Amarena cherry jus, polenta romano, brussel sprouts 32.

Filetto di Manzo beef tenderloin, caramelized pearl onions & brandy sauce, crispy brussel sprouts, heirloom carrots, fontina potatoes 34.

Pollo alla Saltimbocca local Valley Chicken breast, topped with fresh sage, Prosciutto di San Daniele, Marsala demi-glace, wild mushroom risotto and broccolini 29.

Agnello Scottadito rack of lamb chargrilled, blackcurrant demi-glace sauce, sweet potato pavé, honey glazed root vegetables 35.

La Frasca Burger beef tenderloin burger, sweet onion marmalata, cambozola, pancetta, brioche bun, truffle & parmigiano fries 20.