

Antipasti

Olive Mista

Assortment of Italian olives. Garlic toast.

12 (V)

Chicken Kofta

Ground chicken meatball skewer.

Moroccan spices. Warm pita. Citrus

harissa yogurt. 14

Gazpacho

Cold fragrant soup of peppers, onions,

olive oil and cucumber. 10 (V)

Caesar Salad

Baby Romaine, bacon, preserved lemon

and Reggiano Parmesan. Thick garlic

dressing. 12

Panzanella

Classic salad with tomatoes, fresh bread

croutons and red wine vinaigrette. 11 (V)

Bruschetta

Soppressata e Pecorino Romano

Sun dried tomatoes, garlic, Pecorino

Romano and Soppressata salami. 13

Bruschetta Española

Spanish white Boquerones. These are

delicate, cleaned anchovies in a acidic
olive oil. Preserved lemon and red onion.

15

Pepperonatta e Crostini

Simmered sweet red and yellow peppers
with onion, tomato and Kalamata olives.

12 (V)

Coppa e Grana Padano.

From Gordona Italy. Cut to order classic
pork Coppa. Grana Padano and balsamic.

Fresh hot Ciabatta. 14

Classico Italiano

Bolognese

Spaghetti pork and beef, garlic, onions and sweet peppers .Garlic toast. 26

Carbonara

Spaghetti, bacon, black pepper, onion, egg yolk and Pecorino Romano. 28

Arrabiate

Pickled onion and fennel. Fresh cayenne peppers, garlic, banana and jalapeño peppers .Tomato. Very spicy! 26 (V)

All' Amatriciana

Cured bacon, onions, salsa pomodoro. Spaghetti. Spicy if you ask. 27

Gamberi

Garlic shrimp. Light lobster and shrimp cream sauce. Wavy fettuccini. 28

Vongole

Linguini with clams and garlic. Choice of pesto Genovese, tomato or cream. 24

Capricciosa

Shrimp, scallop, chicken breast scallopine. Shiitake, scallions. Shrimp and lobster risotto. 31

Pollo or Veal Parmigiana

Chicken or veal. Tomato and provolone. Fettuccini cream or tomato. 29/32

Nuovo

Brasato di Manzo

Chianti braised beef brisket. Gorgonzola stuffed twice baked potato. Caramelized cauliflower. 30

Piperade dalla Spagna

Boneless chicken resting on, and one egg poached in - sweet pepper & smoked Spanish paprika stew. Garlic loaf. 28

Anatra

Seared pan roasted duck breast. Port and cherry reduction. Gorgonzola stuffed twice baked potato. 33

Maialle Meridionale

Brined 7oz boneless pork chop. Ancho pepper sauce. Pan pickled peppers. Cilantro pesto. Creamy smoked bacon polenta. Spicy if you ask. 29

Caponata

Spaghetti with Sicilian style vegetable ragu. Olives, celery, capers and eggplant. Agra dolce tomato. 26 (V)

Cioppino

White fish loin, large sea scallop, calamari, shrimp and mussels poached in a mild tomato broth with garlic and lemon. 33

Gluten free pasta is available. A \$2.00 charge may apply.

All dishes are prepared and garnished with ample Parmesan Reggiano and Calabrese olive oil where required by taste and tradition.

100 grams of Reggiano or 28ml of evoo - \$3.00.