

ANTIPASTI

Italian Lemon Octopus- \$ 395

Local octopus cooked in a rolling boil and seasoned with cold pressed olive oil, Sicilian spices, capers, lemon, served in a bed of arugula greens

Polpettine della Nonna- \$ 395

Nonna's meatballs, angus sirloin simmered in a ragu

Caprese Wood Roasted Gala Apples- \$ 395

Apple roasted in our wood- fired oven served with a traditional fresh mozzarella

Mixed Garden Greens- \$ 350

Assorted greens, tear drop cherry tomatoes, cucumbers, black olives and special house dressing

Fire Roasted Beets and Yam - \$ 375

Local valley beets and yams seasoned with cold pressed olive oil, mint and garlic, balsamic then roasted in our wood fired oven

Heirloom Cherry Tomatoes and Burrata Salad- \$ 395

Tomatoes tossed in cold pressed Olive Oil, aged balsamic, basil and seasoned salt then served in a creamy Burrata cheese



PASTA



Lasagna- \$ 625

15 layers of homemade hand cut pasta, prepared with the rolling pin method, traditional classic Bolognese (knife chopped angus sirloin soaked in Chianti) simmered in a ragu then married with a béchamel sauce and baked in wood burning oven

Mafaldine with Goat cheese, Rucola and Sundried Tomatoes - \$ 595

Handmade pasta,, organic arugula, sundried tomato tossed in an aglio olio sauce

Pappardelle con Ragu Bianco- \$ 575

Hand-chopped Angus beef sautéed in a dry white wine delicately spiced ,slow simmered then tossed with our handmade pappardelle , celebrating Venice today!..575

Tagliatelle ai Frutti di Mare- \$ 595

Handmade pasta tossed with Scallops, lobster, prawns, aglio e olio
Gnocchi alla Basil Marinara- Handmade, tossed in a fresh marinara sauce

Rigatoni alla Norma- \$ 575

Classic Sicilian dish, rigatoni tossed with grilled eggplant, marinara sauce, sprinkled with Parmigiano Reggiano and basil

Spaghetti con Salsiccia all Primavera- \$ 595

Freshest garden vegetables of the season infusing with a classic aglio e olio sauce with homemade Italian sausage

IL SECONDO



Eggplant Parmigiana- \$ 595

"True Sicilian Eggplant Parm" region of Palermo Sicily

Pollo alla Parmigiana - \$ 595

Chicken breast, lightly flattened coated with Italian seasoned bread crumbs parmigiano mix then served with marinara sauce and provolone

Pappardelle d'Oro - \$ 2.185

Handcrafted pappardelle with delicate bites of lobster and prawns, sautéed in a traditional aglio e oglio, there is no better way to finish this dish off other than a deglazing of dom Pérignon champagne and 24K edible goldleaf

Tagliatelle Con Gamberi e Tartuffo Nero - \$ 3.195

Handmade tagliatelle gently tosed with exquisite tuscan black truffles, prawns, sweet squash in a traditional aglio e oglio

Beef Oxtail - \$ 595

Oxtail braised with a Chianti wine slowly simmered in San Marzano tomato ragu then served with pasta Rigatone

Paccheri alla King Prawns e Burrata- \$ 595

Old world large tube pasta served with local fresh king prawns in a Sunkist cherry tomato and creamy Burrata sauce

DOLCE

CHOCOLAT BROWNIE - \$275

TIRAMISU - \$250

RED VELVER - \$250