

STARTERS

SEAFOOD (crab) CAKE (2)... \$ 14.00

King Crab, Pollock, Peppers, Italian Seasoning, Golden Crispy, Lemon, Spicy Aioli, Arugula

COZZE ALLA MARINARA... \$17.00

P.E.I Mussels, Shallots, White Wine, Calabrian Chilies, Light Tomato Cream Lemon Broth, Fresh Herbs

CALAMARI ALLA GRIGLIA... \$18.00

Lemon & Herb Marinated Grilled Calamari, Cherry Tomatoes, Roasted Red Pepper, Aged Balsamic Reduction

FRITTURA DI CALAMARI... \$ 17.00

Lightly Floured Fried Calamari, Lemon Spicy Aioli

CALABRIAN PRAWN... \$19.00

Tiger Shrimps, Parsley, Minced Garlic, Chilies, Lemon Butter, Herbs Infuse E.V.O Crostini

BRUSCHETTA... \$14.00

Diced Tomatoes, Fresh Basil, Garlic, Parmigiano, E.V.O

ZUPPA DEL GIORNO... \$9.00

Fresh Daily Made Soup

TRUFFLE ROSEMARY PATATINE FRITTE... \$11.00

Crispy Fries Tossed in Rosemary Infused Truffle Oil, Pecorino Romano

SALADS

ROMAGNA ROCKETS... \$ 14.00

Arugula, Lemon Vinaigrette, Parmigiano Reggiano, Crispy Pancetta, Toasted Nuts, E.V.O, Fresh Basil

TUSCAN KALE CAESAR... \$13.00

Kale (Substitute Romaine), Homemade Caesar Dressing, Pancetta, Pecorino Romano, Garlic Croutons

MISTA... \$12.00

Medley Of Greens, Fire Roasted Red Pepper, Cherry Tomato, Carrots, Sweet Onion, Balsamic Dressing

SICILIAN SPINACH... \$ 16.00

Fresh Spinach, Sundried Tomatoes, Herb Sautéed Mushrooms, Whipped Ricotta, Balsamic Dressing, Roasted Red Peppers, Caramelized Onion, Toasted Nuts, E.V.O, Fresh Basil

BEET CARPACCIO with WHIPPED RICOTTA... \$15.00

Sliced Beets, Lemon Whipped Ricotta, Candied Nuts, Hot Honey Drops, Aged Balsamic Drizzle, Greens

PASTA

FRESH PASTA

Add Chicken (6oz) \$6

BEEF LASAGNA... \$ 25.00

Beef Herb Ragu, Barolo wine, Ricotta Cheese, Mozzarella Cheese, Béchamel, Parmigiano Reggiano

Add Tiger Shrimp (4) \$8

FETTUCCINE ALFREDO... \$19.00

Shallots, White Wine, Traditional Crema Di Parmigiano

Add Diced Salmon (4oz) \$8

PESTO CHICKEN ALFREDO... \$24.00

Basil Pesto, Sauteed Herb Chicken, Crema Di Parmigiano, Fettuccine

FRUTTA DI MARE... \$29.00

Fresh P.E.I Mussels, Tiger Shrimps, Calamari, Bay Scallops, Diced Salmon, Parsley, Garlic Butter, White Wine, Basil Tomato Sauce, Fettuccine

CHILI SALMONE... \$ 24.00

Chili Infused Linguini, Atlantic Diced Salmon, Calabrian Chili, Caramelized Onion, Sun Dried Tomatoes, Spinach, Crema Di Pecorino Romano

AI FUNGHI... \$ 21.00

Wild Forest Mushrooms, Mushroom Pesto, Truffle Cream Sauce, Parmigiano Reggiano, Rigatoni

SURF & TURF PICCANTE... \$27.00

Tiger Shrimps, Chicken, Calabrian Chili, Green Peas, Tomato Crema Di Pecorino Romano, Radiatori

PRAWN DIAVOLA... \$ 25.00

Chili infused Bucatini, Tiger Shrimps, Calabrian Chili Tomato Sauce, Diced Sweet Peppers, Sun Dried Tomatoes, Fresh Basil Infused E.V.O

ALLA GENOVESE... \$ 21.00

Basil Pesto, Fire Roasted Red Pepper, Spinach, Sun Dried Tomatoes, Whipped Lemon Ricotta, Toasted Nuts, E.V.O, Radiatori

FETTUCCINE BRAISED LAMB... \$29.00

Shredded Slow Cook Lamb, Cabernet Wine Reduction, Sauteed Mushrooms, Caramelized Onion, Crema Di Pecorino Romano, Parsley, Fettuccine

CLASSIC BOLOGNESE... \$ 21.00

Beef & Pork Herb Ragu, Barolo, touch of cream, Parmigiano Reggiano, Fresh Herbs, Rosemary & thyme Infused E.V.O, Spaghetti

AGLIO E OLIO... \$19.00

Chili Infused Linguini, Calabrian Chili, Green Peas, Roasted Garlic, Parsley, Basil Infused E.V.O, Blistered Tomato, Parmigiano Reggiano

ALLA VODKA... \$ 21.00

Basil Marinara, Vodka, Pancetta, Cream, Grana Padano, Mascarpone, Chili, Whipped Ricotta, Creste Di Gallo

PRIMAVERA... \$ 21.00

Seasonal Vegetables, Fresh Herbs, Sun Dried Tomatoes, Roasted Garlic, Spinach, Plum Tomato, E.V.O, Parmigiano Reggiano, Rigatoni

CACIO PEPE... \$ 19.00

Black Pepper Infused Spaghetti, Pecorino Romano, Toasted Black Pepper, Shallots, Garlic

BUTTERNUT SQUASH RAVIOLI... \$ 23.00

Stuffed Butternut Squash Ravioli, Shallots, Garlic, Tomato Crema di Pecorino Romano, Parsley, Whipped Ricotta

BASIL POMODORO... \$17.00

Sweet Roma Tomato Sauce, Fresh Basil, E.V.O, Creste Di Gallo

PESTO PEA GNOCCHI... \$21.00

Basil Creamy Pesto, Toasted Nuts, Pecorino Romano, Whipped Lemon Ricotta, Spinach, Parmigiano Reggiano

TASTE of ITALIANO... \$25.00

Gnocchi Tossed in Basil Pomodoro, Creamy Basil Pesto, Alfredo, Parmigiano Reggiano

SECONDI

SCALOPPINE DI POLLO... \$ 26.00

Pan Fried Herb Dusted Chicken with Shallots, Wild Mushrooms, Marsala Cream Reduction,

NY STEAK...\$36.00

Rosemary Thyme Marinated 10oz NY Steak Grilled to Perfection, Mushroom Demi Wine Sauce

SCALOPPINE DI VITELLO... \$27.00

Pan Fried Veal with Shallots, Wild Mushrooms, Marsala Cream Reduction

PARMIGIANA DI POLLO... \$25.00

Lightly Herb and Cheese Breaded Chicken, Mozzarella, Sweet Basil Roma Tomato Sauce, Parmigiana Reggiano, Served with Alfredo Spaghetti

CATCH OF THE DAY - MP

MEAT OF THE DAY - MP

PARMIGIANA DI VITELLO... \$25.00

Lightly Herb and Cheese Breaded Veal, Mozzarella, Sweet Basil Roma Tomato Sauce, Parmigiana Reggiano, Roma Tomato Spaghetti

STINCO DI AGNELLO BRASATO... \$ 32.00

Herb and Spice Marinated Slow Braised Tender Lamb Shank, Plum Tomato Rosemary Wine Reduction,

SURF & TURF PLATTER - MP

SALMONE AL VINO BIANCO... \$27.00

Grilled Salmon with Italian Herb Marinated, Lemon, White Wine, and Creamy Butter Sauce

DESSERTS

CLASSIC ITALIAN TIRAMISU...\$9.00

CHOCOLATE CAKE... \$ 7.00

CHEESE CAKE... \$6.00

TARTUFO OF THE DAY... \$4.00

VANILLA RASPBERRY CREPE... \$4.00

(Add 1pc for \$3)