

Antipasti e Zuppe

INSALATA DEL MERCATO A variety of greens with a balsamic vinaigrette <i>add grilled chicken 8.00</i>	9.50	KALE & BEET SALAD Shredded kale & beet with apples, raisins & radish with a white balsamic vinaigrette	12.25
CAESAR SALAD Romaine lettuce with our own creamy Caesar dressing <i>add grilled chicken 8.00</i>	10.50	CALAMARI FRITTI Fried calamari served with a lemon & black pepper aioli	19.50
BRANCA SALAD Fior di latte mozzarella, grape tomatoes, mixed olives & basil with crostini	16.50	SILA SALAD Marinated shrimp & calamari served on a bed of lettuce with fresh peppers & celery	17.50
MERLUZZO SALAD Seasoned cod pieces lightly floured & fried served with a mixture of olives, grape tomatoes, potatoes & green beans	17.25	COZZE PORTOFINO Fresh mussels steamed in a light tomato sauce or white wine sauce with diced tomatoes	16.50
BRUSCHETTA Toasted bread with fresh tomato, garlic & fine herbs	8.25	VARESE Fresh pear, prosciutto (cured ham) & parmigiano shavings with an arugula salad & mixed olives	16.50
BAKED GOAT CHEESE SALAD Goat cheese, roasted peppers & grilled eggplant wrapped in phyllo pastry served on an arugula salad in a sherry vinaigrette	16.25	BRUSCHETTA FOCCACIA Olive oil, mozzarella, parmigiano cheese, fresh tomato, garlic & fine herbs	16.50
POLPETTE Meatballs served in a tomato sauce with shaved parmigiano & crostini	15.00	FUNGHI FOCCACIA Béchamel, variety of mushrooms, truffle oil, parmigiano & fresh thyme	19.50
GAMBERI ALLA DIAVOLA Sautéed shrimp served in a spicy light tomato sauce	15.00	FRESCA FOCCACIA Fior di latte mozzarella, plum tomatoes & oregano <i>add anchovies 1.50</i>	19.00
		PUGLIESE FOCCACIA Plum tomatoes, mozzarella, rapini, spicy sausage, fresh tomato, garlic & fine herbs	19.50

Pizza

MARGHERITA Tomato sauce, mozzarella & basil <i>add pepperoni 2.50</i>	14.00	NATO Tomato sauce, mozzarella, pepperoni, mushrooms & fresh peppers	18.25
GIOVANNI Tomato sauce, mozzarella, pepperoni, spicy sausage, red onion & hot peppers	19.50	ROBERTO Tomato sauce, mozzarella, prosciuttino (cured ham), grilled eggplant, artichoke hearts & black olives	20.00
NDUJA Tomato sauce, spicy nduja sausage, fior di latte mozzarella & basil	19.00	ELENA Tomato sauce, mozzarella, grilled chicken, spinach & goat cheese	20.00
STEFANIA Creamy porcini sauce, prosciutto (cured ham), variety of mushrooms, fresh herbs, arugula & parmigiano	20.00	GIARDINA Plum tomatoes, mozzarella, eggplant, zucchini, fresh peppers & ricotta	19.25
CRISTOFORO Goat cheese, plum tomatoes, red onions, black olives, basil & a touch of mozzarella	18.75	ELIGIO Tomato sauce, mozzarella, prosciuttino (cured ham), asiago cheese, a variety of mushrooms & red onions	20.00
ROMANA Potatoes, rosemary, spicy pancetta (cured bacon), diced tomatoes, mozzarella & parmigiano cheese (no changes please)	19.50	SAN VITO Tomato sauce, mozzarella, sopressata (cured pork), roasted peppers, & green olives	19.50

Gluten Free Pizza Dough available add 5.00

AL MINUTE:

All our meals are prepared al minute. This means that our chefs prepare individual servings. Whether pastas or pizzas, each sauce is prepared per order and each dough is rolled out per order.

ALLERGIES/CELIAC:

Customers concerned with food allergies/ceeliac need to be aware of this risk. We do not assume any liability for adverse reactions to foods consumed or items anyone may come in contact with while eating at our establishments or catered events. Please inform your server of allergies/ceeliac.

SUBSTITUTIONS:

Please be advised that we will not permit any substitutions to our dishes as this will undermine the desired effect of the dish. The various ingredients have been selected to complement each other. Substitutions will slow down our service.

Daily Specials: Ask Your Server, Priced Accordingly

18% Gratuity will be applied to parties of 8 or more. Prices exclude applicable tax. Prices subject to change.

Pasta

SUGO DI POMODORO (TOMATO SAUCE)		ALLA PANNA (CREAM SAUCE)	
TERMINI Spaghetti with tomato sauce <i>add meatballs 9.00</i>	14.00	BIANCA Penne with parmigiano & butter	16.50
NAPOLETANA Linguine with shrimp & clams	20.00	MILANO Linguine with grilled chicken, sundried tomatoes & snow peas	20.00
NONNA FRANCA Spaghetti with broccoli, anchovy paste, pine nuts & raisins topped with toasted bread crumbs & sesame seeds (no changes please)	18.75	BOSCO Fettuccine with a variety of mushrooms & fresh rosemary	20.00
TRAPANI Penne with grilled eggplant, fresh peppers & zucchini	19.00	AMALIA Spinach & ricotta filled ravioli with prosciutto (cured ham), asparagus & green onions	20.00
ASSISI Fettuccine with a variety of mushrooms & sundried tomatoes	20.00	UDINE Linguine with goat cheese, roasted peppers & mushrooms	20.00
BOLOGNA Rigatoni in a hearty meat sauce	20.00	BASTA Spinach linguine with shrimp, green onions & parsley	19.75
PAESANA Fettuccine with spicy sausage & fresh peppers	19.25	PESARO Rigatoni with asparagus & gorgonzola pesto (pine nuts)	19.25
PRATO Fettuccine with grilled chicken & green onions	19.25	NICO Pappardelle with sautéed veal strips, sundried tomatoes & mushrooms in a veal jus with a touch of cream	21.50
PUTTANESCA Penne with black olives, capers, anchovies, red wine & diced onions	19.50		
PASTA CON AGLIO E OLIO (EXTRA VIRGIN OIL & GARLIC)		SUGO DI POMODORO CREMOSO (CREAMY TOMATO SAUCE)	
AVELLINO Fettuccine with prosciutto (cured ham), spinach, variety of mushrooms & a porcini mushroom butter	19.25	GNOCCHI Gnocchi in a tomato sauce topped with ricotta	19.50
BRUNELLO Spaghetti with spicy sausage, broccoli, diced tomatoes & mushrooms	19.25	ODESSA Fettuccine with smoked salmon & vodka	20.50
TERAMO Spaghetti with artichoke hearts, sundried tomatoes, green onions & goat cheese	20.00	PENZA Rigatoni with vodka, spicy pancetta (cured bacon), green onions & a touch of chili pepper	20.00
CEFALU Spaghetti with grilled chicken, fresh spinach & ricotta pesto (pine nuts)	19.25	TASCA Fresh pasta filled with ricotta, spinach, mushrooms & brie baked in a creamy tomato porcini sauce	21.25
CATRINA Spinach linguine with grilled chicken, spicy pancetta (cured bacon), diced onions & black peppercorns	20.00	QUATTRO STAGIONI Penne with mushrooms, zucchini, fresh peppers & broccoli	18.50
ALESSANDRA Strozzapreti with spicy fennel sausage, rapini & tomato	19.25	TORINO Agnolotti stuffed with spinach & ricotta	18.75
		FRANCESCA Linguine with pine nuts, raisins & basil	18.25

Gluten Free Corn Pasta available add 3.00

Secondi Piatti

ATLANTIC SALMON Baked Atlantic salmon served with shredded kale & beet with apples, raisins & radish with a white balsamic vinaigrette & roasted potatoes	28.00	GRILLED VEAL STRIPLOIN Served on a bed of fettuccine with sundried tomatoes, green onions & mushrooms in a veal jus with a touch of cream	30.00
CHICKEN Oven roasted chicken breast served with natural juices with roasted potatoes & sautéed seasonal vegetables	29.00	PARMIGIANA Veal or chicken parmigiana with spaghetti in a tomato sauce	28.00
FETTINA AI FERRI Grilled veal cutlet served with an arugula & cherry tomato salad with roasted potatoes	22.00	LINGUINE MARINARA Linguine with fresh mussels, shrimp, cod & calamari in a light tomato sauce (no changes please)	31.00