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Antipasto

MUSSEL SOUP 18
Fresh mussels, garlic cream, mild spice, lemongrass, fresh herbs.

SAFFRON ARANCINI 16
Sicilian style crispy saffron risotto balls, melted cheese, herbs, ground beef & pork.

HOUSE MEATBALLS 18
Handmade beef meatballs, traditional house tomato sauce.

OYSTERS MP
Served with mignonette and lemon. Market Price.

CLASSIC BRUSCHETTA 17
Toasted bread, fresh tomatoes, basil, garlic, black olives.

FRITTURA MISTA 30
Crispy golden-fried selection of premium mixed seafood.

OCTOPUS 22
Grilled octopus, roasted rosemary potatoes, olives, cherry tomatoes.

CHARCUTERIE BOARD
Chef's choice of premium cured meats and imported cheeses, marinated olives, & seasonal accompaniments.
For 2 – 24
For 4 – 44

Insalata

RADICCHIO & ORANGE 18
Crisp radicchio, orange, fennel, almonds, shaved parmigiano.

CAESAR 24
Crisp romaine hearts, house-made caesar dressing, parmigiano, croutons.

ARUGULA, PEAR & PECORINO 25
Fresh arugula, pear, pecorino, walnuts, seasonal dressing.

BURRATINA 24
Creamy burratina cheese, mixed tomatoes, fresh basil, toasted bread crostini, extra virgin olive oil.

MIXED SALAD 17
Fresh seasonal leafy greens, house dressing.

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Pasta & Risotto

RIGATONI ALLA BOLOGNESE **29**
Rigatoni, traditional bolognese ragu, shaved parmigiano.

PENNE ALLA VODKA **28**
Penne, smoked bacon, leeks, creamy tomato vodka sauce.

MUSHROOM GNOCCHI **29**
Handmade potato gnocchi, mushrooms, rich cream & cheese sauce, crispy guanciale.

ORECCHIETTE BARESE **28**
House made sausage, rapini, parmigiano.

AGNOLOTTI LAMB RAGU **30**
Handmade agnolotti pasta, slow cooked lamb ragu, parmigiano, herbs.

RISOTTO ALLA ZUCCA **28**
Creamy pumpkin risotto, gorgonzola cheese, pumpkin seeds, confit cherry tomatoes.

LINGUINE PESCATORE **43**
Scallops, shrimp, calamari, mussels, clams, light tomato sauce.

TRADITIONAL LASAGNA **28**
Beef & pork ragu, fresh pasta, fior di latte cheese, basil, parmigiano.

Secondi

12oz STEAK **60**
12oz steak, roasted potatoes, seasonal vegetables, demi-glace.

SEAFOOD PLATTER **65**
Premium selection of fresh seasonal seafood prepared to share.

BRANZINO FILET **38**
Flakey seabass, seasonal vegetables, rice, tomato sauce, signature crunch.

CHICKEN PARMIGIANA **44**
Crispy chicken cutlet, tomato sauce, mozzarella, with a choice of caesar salad or spaghetti pomodoro.

LAMB SHANK **44**
Slow braised lamb shank, potato puree, seasonal vegetables, demi-glace.

VEAL SCALOPPINI **39**
Tender veal, mushroom sauce, served with roasted potatoes, seasonal vegetables.

TRUFFEL BAKED POTATO **MP**
Baked potato, a rich cream & cheese sace, truffle, crispy leek.