

Pasta

CLASSIC



Carbonara - Rome

(guanciale "cured pork" eggs pecorino and black pepper)

Cacio e Pepe - Rome

(Pecorino & Black pepper)

Pasta Alla Norma - Sicily V

(fried eggplants, fresh tomato sauce, ricotta)

Pasta con le sarde - Sicily

(sardines, raisins, pine nuts and toasted breadcrumbs)

Ravioli - Bologna

(cheese and spinach ravioli served with choice of sauce)

Linguini al Pesto- Genova V

(fresh pesto, potatoes, green beans and basil)

V = CAN BE MADE VEGAN UPON REQUEST
GLUTEN FREE PASTA AVAILABLE UPON REQUEST

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Lasagna with meat ragu - Bologna
(layers of fresh pasta, meat sauce, bechamel and parmesan)

Lasagna con verdure - Bologna
(layers of fresh pasta, bechamel and vegetables)

Agnolotti - Piedmont
(little pillows of fresh pasta dough with various fillings)

Gnocchi - Northern Italy V
(potato dumplings served with various sauces)

Pasta alle Vongole- Naples
(fresh clams, white wine, garlic and parsley)

RISOTTO

Truffle & Mushroom V
(arborio rice, truffles, mushrooms and parmesan)

Butternut Squash V
(arborio rice, roasted butternut squash, mascarpone and sage)

Lobster
(arborio rice, lobster, lobster stock and chives)

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MODERN



Vodka Sauce

(fresh tomato sauce with cream)

Spaghetti & Meatballs

(beef & pork meatballs, simmered in fresh tomato sauce)

Sun dried tomato pesto V

(sun dried tomato, basil, parmesan, lemon juice)

Stuffed Manicotti

(pasta tubes filled with spinach and ricotta topped with tomato sauce)

Roasted Tomato & Feta pasta

(roasted tomatoes, feta, garlic and basil combined to make a sauce)

Zucchini "pesto" and Ricotta V

(roasted zucchini, ricotta and crispy breadcrumb crumble)

Seasonal Vegetable Pasta V

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