

**SALUMI****-cured sliced meats-**

**Prosciutto** di Parma  
**Speck** smoked Prosciutto  
**Bresaola** air dried, aged beef  
**Sopressata** sweet cured pork sausage  
**Porchetta** roasted pork, fennel  
**Coppa Picante** cured pork

**FORMAGGI****-italian cheeses-**

**Parmigiano Reggiano**  
**Fiore di Sardegna**  
**Cacio di Tartuffo**  
**Taleggio**  
**Robiola**  
**Gorgonzola Dolce**

8 each, four for 16, eight for 28

**ANTIPASTI**

**Ribollita Soup** white bean, escarole, ciabatta bread 8  
**Zucchini Blossoms** stuffed with ricotta cheese 4/each  
**Artisanal Flatbread** fig jam, prosciutto, arugula 12  
**Calamari** hot cherry pepper, zucchini 11  
**Polpo** crispy octopus, potato, watercress 12  
**Baked Crescenza** pomodoro, pan grattata 12  
**P.E.I Mussels** guanciale, olives 12  
**Chefs' Calamari Sauté** capers, garlic, herbs 15

**INSALATA**

**Di Casa** baby greens, radicchio, endive 7  
**Arugula** parmigiano reggiano, lemon, cherry tomato 9  
**Caesar** romaine heart, ciabatta crouton 8  
**Caprese** tomato, fresh mozzarella, basil 9  
**Lattuga** bibb lettuce, apple, gorgonzola, almond 9  
**Kale** radicchio, parmigiano crisp, cucumber, almond 10

**ADD:** chicken 5, shrimp 6, salmon 8,  
 hanger steak 8, octopus 8

**CONTORNI****-sides-**

**Brussels Sprouts** 5  
**Broccoli Rabe** 5  
**Tuscan Fries** 4  
**Spinach** 4  
**Creamy Polenta** 4  
**Italian Hot Peppers** 5  
**Cauliflower** 4

**Chef & Owner Dorjan Puka**

**Executive Chef Will Burns**

**MOZZARELLA BAR**

**Burrata** sweet and creamy, marinated tomato 12  
**Bufala** delicate taste, Prosciutto di Parma 12  
**Sheep's Milk Ricotta** pistachio, olive oil, honey 9

**BRUNCH**

**Two Eggs any Style** bacon, toast and choice of potato or polenta 11  
**Brioche French Toast** mascarpone cream, walnut, banana, syrup 12  
**Home Made Waffle** whipped cream, mixed berry 10  
**Benedict** poached eggs, prosciutto cotta, spinach, english muffin, hollandaise 12  
**Steak & Eggs** polenta, fried eggs, salsa verde 16  
**Frittata** with egg whites, wild mushroom, spinach 10  
**Omelette** local eggs, tomato, caramelized onion, asparagus 11  
**Grapefruit Brulée** 4 / **Fresh Fruit** 4 / **Bacon or Sweet Sausage** 4

**PIETANZE & PASTA****-entree-**

**Ravioli del Giorno** ravioli of the day 19  
**Tonnarelli Cacio e Pepe** pecorino cheese, black pepper 17  
**Gnocchi** braised beef cheek, porcini, stracciatella 22  
**Maltagliati** squash, mushroom, asparagus, truffle oil 17  
**Rigatoni** sweet fennel sausage, beef Bolognese 19  
**Pettini** scallops, polenta, wild mushroom, pea greens 18  
**Salmone** salmon, saffron risotto, blood orange buerre blanc 16  
**Pollo** herb chicken, root vegetable, spinach, natural jus 21

**CARNE ARROSTI****-served with-**

fingerling potato, Brussels sprout, garlic olive oil

**Hanger Steak** - 27  
**Bistecca** - prime NY strip 29  
**Cotoletto**- veal porterhouse 32  
**Agnello** - lamb chops 34  
**Grigliata Mista** - chicken, lamb chops, steak, sausage 36  
**La Fiorentina** - porterhouse 32 oz, 60 day aged MP

**WINE FEATURE**

**Planeta Segreta Grillo | Sicilia gl 12 btl 48**

Clear yellow colour with green reflections; on the nose the primary varietal aromas of citrus, white peach and tropical fruit. Fresh and smooth on the palate.

**Castello di Fonterutoli Badiola | Toscano gl 12 btl 48**

Soft and smooth palate, with flavors of wild blackberries and raspberries; well balanced with great

**\$25.00 CORKAGE FEE**

Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

