



## Antipasta

### Arancini - 3 Pieces

\$16.50

A rich mushroom, basil, and parmesan risotto and a gluten free breading served with our marinara, topped with a lightly dressed arugula salad - Gluten Free

### Bruschetta - 2 Pieces

\$14

Our house focaccia with balsamic vinegar poached cherry tomatoes and basil marinated bocconcini, topped with tender micro-radishes

### Polpette - 3 Pieces

\$17

A trio of pork, veal, and beef prepared sous vide style and served with our marinara and house focaccia - Gluten Free

Add Spaghetti

\$8

### House Focaccia - 3 Pieces

With olive oil and balsamic vinegar



\$8

## Insalata

### Insalata di Cesare

Small

Large

\$12.50

\$15

Fresh romaine lettuce tossed in our rich signature dressing, crispy prosciutto wafer, grated parmesan, and house focaccia croutons

Substitute Kale for Romaine \$11.50

\$14

### Insalata di Giardino

\$10

\$13

Our herb citrus vinaigrette with spring mix, roasted goat cheese, cherry tomatoes, thin sliced cucumber, carrot medallions, and fine diced red onion - Gluten Free

Add 3 Jumbo Prawns or Grilled Chicken

\$10



## Entrée

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### Braised Beef Ragù

\$30

Beef short rib slow braised in a red wine tomato demi-glace, served over handmade parmesan gnocchi with roasted autumn vegetables

### Chicken Saltimbocca

\$32

Roasted chicken breast stuffed with poached tomatoes, basil, mozzarella and prosciutto, served over kale pesto risotto - Gluten Free

## Pasta

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### Linguine Pescatore

\$31

Jumbo prawns, clams and mussels served with house made focaccia

Rosso - Marinara, white wine and garlic

Bianco - Olive oil, white wine and garlic

### Spaghetti Puttanesca

\$27

Olives, capers, shallots and anchovies and our rich marinara with garlic and white wine, served with house focaccia

Add 3 Jumbo Prawns or Grilled Chicken

\$10