



DINNER

TRATTORIA

ANTIPASTO

BRUSCHETTA

FRESH BAKED FORNO BREAD, OLIVE OIL
CHOICE OF:

Tomato & Basil 10
olive oil

Prosciutto & Burrata 14
sea salt, fig balsamic reduction

Roasted Mushrooms 11
pesto, tuscan pecorino

Mozzarella in Carozza 18
fried fior di latte, tomato fondue

Mushroom Arancini 16
truffle aioli, arugula salad

Beef Carpaccio 22
mustard dressing, shaved tuscan pecorino
fried capers, baby arugula

Sicilian Mussels 24
olives, capers, nduja sausage, white wine, lemon

Shrimp & Calamari Fritto Misto 22
shishito peppers, calabrian chilli aioli

Grilled Ahi Tuna 24
fresh puttanesca sauce, basil aioli, micro radishes

Antipasto Platter 45

calamari fritto, mushroom arancini with truffle aioli
polenta & bolognese, signature meatballs
grilled ahi tuna, garlic prawns

INSALATA

Panzanella 22
fresh burrata, cucumber, tomato
red grapes, arugula, red onion, celery
focaccia croutons, red wine vinaigrette

Caesar 17
baby gem lettuce, parmigiano reggiano
garlic croutons

Caprese 21
vine tomatoes, buffalo mozzarella, pesto

PIZZA

Margherita 18
tomato, basil, fior di latte

Prosciutto 25
arugula, prosciutto di parma, burrata
tomato sauce

Carne Calabrese 22
capocollo, fennel sausage, fior di latte
spicy soppressata, peperonata

Funghi 23
smoked pancetta, mushrooms
creamed leeks, sprouts, provolone

Vegetariana 21
marinated zucchini & eggplant
alfredo sauce, tomato fondue
fresh basil, almond crumble

PASTA GLUTEN FREE PASTA +\$2

SIGNATURE

Truffle Spaghetti & Meatballs 27
black truffle cream sauce, tomato fondue, herbed ricotta

HOUSE MADE FRESH

Squid Ink Linguine ai Frutti di Mare 29
clams, mussels, calamari, oregano
brown butter gremolata

Rigatoni Vodka all'Amatriciana 26
pancetta, san marzano tomatoes, vodka
cream, pecorino, topped with burrata

Nodi Marini Fra' Diavolo 28
scallops, prawns, peperoncino, garlic
tomatoes, olives, capers, aglio e olio

100 Layer Lasagna 24
bolognese rosé

Shortribs Pappardelle 31
pulled beef shortribs, sundried tomatoes
spinach, veal glaze, toasted pinenuts

Mafaldine Carbonara 26
pancetta, cracked black pepper, cream
pecorino romano

Bolognese 22
house made pasta, slow cooked beef ragu
oregano, parmigiano reggiano

Casarecce ai Funghi 21
roasted mushrooms, pesto, parmigiano
reggiano

STUFFED

Butternut Squash Ravioli di Dauphine 24
squash filling, butter & sage sauce, toasted hazelnut

Tortelloni 26
stuffed with spinach & ricotta, sundried tomato cream, pesto

Seafood Triangoli 33
prawn & scallop mousse stuffed, lobster bisque
sundried tomatoes, sweet peas, extra virgin olive oil

PASTA TOWER FOR TWO | \$72

TRUFFLE SPAGHETTI | NODI MARINI | CASARECCE AI FUNGHI

ENTRÉES

Pan Seared Halibut 39
clams, mussels, fregola, roasted fennel
saffron & tomato broth

Chicken Parmigiana 31
hand pounded and breaded, vodka sauce
mozzarella, spaghetti pomodoro
arugula & fennel salad

Eggplant Cutlet Milanese 25
breaded, roasted tomato fondue
baby arugula, burrata

Grilled Striploin | 14oz 65
black peppercorn butter, roasted vegetables
lemon & rosemary potatoes

Braised Shortribs 42
red wine braised, squash purée
roasted vegetables, lemon & rosemary potatoes
jus

Forno Roasted Chicken 33
herb marinated half chicken
roasted vegetables, lemon & rosemary potatoes

SIDES

Brussels Sprouts 12
lemon, capers, chillies, parmesan cheese

Forno Roasted Potatoes 12
garlic butter, lemon, rosemary

Charred Broccolini 13
aglio olio, peperoncino, herbed crumbs

Garlic Cheese Bread 9



Before Placing Your Order: Please inform your server if you are celiac or prefer gluten friendly options and we will accommodate your requests to the best of our abilities. Also, please inform your server if a person in your party has any other food allergies. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.