

APPETIZERS

OYSTERS (EACH) 4\$

Market selection, prepared according to the chef's inspiration.

SOUP OF THE DAY 7\$

Freshly prepared daily, served with our homemade focaccia.

PARMESAN FRIES 9\$

Seasoned with our garlic, lemon & chili rub. Served with lemon aioli.

MIXED GREEN SALAD 9\$

Fresh greens and vegetables with our house balsamic vinaigrette

FRIED OLIVES 14\$

Warm fried olives served with whipped ricotta, yogurt, fresh herbs and citrus

CAESAR SALAD 15\$

Romaine lettuce, crispy pancetta, panko egg, croutons and house Caesar dressing.

BEET CARPACCIO 16\$

Goat cheese, toasted walnuts, cucumber and yakumi vinaigrette.

ARANCINIS 17\$

Pistachio, mortadella, white wine, leeks and stracciatella cheese.

GOAT CHEESE CROQUETTES 17\$

Raspberry jam, spicy honey and pistachios.

CHARCUTERIE BOARD 18\$

Chef's selection served with fried olives, vegetables and focaccia.

GRILLED SHRIMP 18\$

Grilled shrimp served over potatoes and roasted peppers with romesco sauce.

POLPETTE GIGANTE 19\$

Italian-style giant meatball stuffed with mozzarella on tomato sauce.

BEEF TARTARE 24\$

Bone marrow, pickles, and balsamic mayonnaise. Served with crostini.

BURRATA 26\$

Bruschetta, olive tapenade, basil oil and balsamic reduction.

Please inform your server of any allergies or dietary restrictions.

FRESH PASTA

CHEF'S FRESH PASTA MP\$

Fresh handmade pasta inspired by today's creation.

LINGUINI BOLOGNESE 25\$

Our signature homemade meat sauce, served with garlic bread.

FETTUCCINE BURRATINI 34\$

Burrata, butter-enriched chicken broth, olive tapenade, pine nuts and basil.

GNOCCHI DI CASA 32\$

Roasted zucchini pesto, pancetta, stracciatella, Parmesan and basil.

TORTELLINIS 34\$

Veal-filled tortellini with cream cheese, chorizo, romesco sauce and braised fennel.

PIZZA

MARGHERITA 27\$

Tomato sauce, fresh basil, garlic confit tomatoes and buffalo mozzarella.

BUFFALO 33\$

Cream sauce, blue cheese, crispy Buffalo chicken, fried onions and mozzarella.

SALSICCE 34\$

Braised fennel, caramelized onions, Parmesan, stracciatella, basil, oregano oil and garlic.

CAPICHE 31\$

Tomato sauce, pepperoni, roasted peppers, arugula, mushrooms, pancetta and mozzarella.

NOCE 36\$

Speck prosciutto, burrata, cherry tomatoes, pistachio pesto and shaved Parmesan.



MAIN COURSES

BURGER SALSICCIA

Veal and Italian sausage patty, caramelized onions, Mamirolle cheese, roasted peppers and truffle mayonnaise. Served with Parmesan fries.

26\$

ITALIAN-STYLE PAELLA

Rice slowly cooked in a tomato and spice-infused broth with octopus, scallops, mussels and chorizo. Finished with lemon and crispy onions.

35\$

SCALOPPINA PICATTA

Breaded veal cutlet in a lemon, white wine and caper sauce. Served over buttered fettuccine with garlic and fresh herbs.

36\$

SCHNITZEL PARMIGIANA

AAA grain-fed veal schnitzel breaded and topped with mozzarella, tomato sauce and creamy gnocchi.

36\$

CATCH OF THE DAY

Prepared according to today's fresh market selection and served with the chef's accompaniments.

MP\$

CHEF'S FEATURE MEAT

A carefully selected meat or poultry dish inspired by our chefs.

MP\$

TASTE OF ITALY

A chef's tasting menu designed for sharing. Must be ordered by the entire table.

74\$ per person



DESSERTS

Made in-house

HOMEMADE POUDING CHÔMEUR	Served with seasonal jam.	8\$
PALLA DI NUTELLA	Pizza dough with Nutella and dulce de leche.	10\$
TIRAMISU	Espresso, cocoa, mascarpone and ladyfingers.	11\$
TORTA DI MAMA	Nutella, sweet mascarpone and caramelized nuts.	12\$
BUDINO	Salted caramel, crumble, sweet mascarpone and orange zest.	12\$

