

## DINNER

### START

#### Meatballs 15

Wild boar, morel mushroom demi-cream, mushroom ragoût, focaccia Add spaghetti 6

#### Arancini 12

Risotto balls, wild mushroom, mozzarella, truffle aioli

#### Calamari Steak <sup>GF</sup> 14

Grilled calamari, caper, roasted garlic, spicy pomodoro, olive

#### Fried Eggplant <sup>V</sup> 14

Breaded, mozzarella, tomato, arugula, caper basil oil, balsamic reduction

#### Crab Cakes <sup>GF</sup> 16

Crab, prawn, jalapeño, red pepper, arugula, grainy mustard aioli

#### Carpaccio <sup>GF</sup> 16

Beef, truffle aioli, arugula, waffle-cut fried potato

#### Antipasto Platter 16

Italian cured meats & cheeses, bruschetta, pickled beets, crostini, fig jam, charred jalapeño artichoke salad, house marinated olives

#### Soup 8

Butternut squash, crème fraiche, crispy kale

### SALAD

#### Caesar <sup>V</sup> 11

Romaine lettuce, focaccia crouton, parmigiano-reggiano

#### Beet & Kale <sup>GF V</sup> 12

Kale, beet, butter lettuce, pumpkin seed, goat cheese, champagne vinaigrette

#### Caprese <sup>GF V</sup> 14

Tomatoes, mozzarella, basil, olive oil, balsamic



### PIZZA

#### Margherita <sup>V</sup> 15

Mozzarella, basil, tomatoes, parmigiano-reggiano

#### Prosciutto 18

Parmigiano-reggiano, prosciutto, mozzarella, arugula, tomato sauce

#### Mushroom 18

Wild mushroom, cauliflower purée, fontina, fried sage, truffle oil

#### Duck & Fig 18

Smoked duck, fig jam, crispy pancetta, asiago, apple, spinach

#### Modern Italian 18

Roast game hen, capicola, braised garlic alfredo, sweet onion, smoked caciocavallo, arugula pine nut pesto

### PASTA

#### Fettuccine 24

Prawn, scallop, white wine, tomato sauce

#### Linguine 20

Carbonara, guanciale, poached egg, salsa verde

#### Spaghetti 20

Bolognese, spicy sausage, beef, veal, portobello mushroom

#### For Nonno 20

Lots of spice, garlic, chicken, Italian parsley, tomato, black bean, olive oil, spaghetti

#### Gnocchi <sup>V</sup> 20

Eggplant, broccolini, tomato, chickpea, cipollini onion, artichoke, roasted lemon

#### Vongole 21

Linguine, fresh clams shallots, butter, garlic, chili flakes, Italian parsley, white wine

### MAIN

#### Lamb 38

Chicago-style double-cut chop, fig demi-glace, crisp gnocchi, brussel sprout

#### Duck <sup>GF</sup> 30

Oven-roasted breast, Frangelico reduction, polenta, cauliflower purée, sautéed spinach

#### Lingcod 32

Pan-seared, bagna càuda, spaghetti aglio e olio, broccolini, tomato, salsa verde

#### Semi-boned Cornish Game Hen 33

Red nugget potato, braised garlic, cipollini onion, olive, charred lemon, broccolini

#### Steak <sup>GF</sup>

*Ribeye* (10 oz, AAA certified Angus) truffle butter, mashed potato, mushroom, asparagus 40

*Tenderloin* (6 oz, AAA certified Angus) caramelized onion, balsamic reduction, mashed potato, mushroom, asparagus 42

*Gluten-free pasta available*

### SHARE

#### Cauliflower <sup>GF V</sup> 9

Seasoned, deep fried, parmigiano-reggiano

#### Polenta Fries <sup>GF</sup> 9

Spicy pomodoro sauce

#### Brussel Sprouts <sup>GF</sup> 9

Seasoned, deep-fried, crisp pancetta

*V = Vegetarian GF = Gluten-free Gluten-free pasta available  
Parties of 8 or more are subject to an 18% gratuity.*