

ANTIPASTI

BRUSCHETTA

HOUSE-SMOKED MOZZARELLA, FIRE ROASTED TOMATOES WITH BASIL
OIL AND A BALSAMIC REDUCTION ON CIABATTA BREAD 14

ZUPPA

DAILY SOUP SPECIAL 10

CALAMARI

CRISPY ATLANTIC SQUID SERVED WITH MARINARA, LEMON WEDGES AND PARSLEY 16

PIZZA DE FUNGHI

SPICY ROASTED MUSHROOMS WITH GARLIC,
EXTRA VIRGIN OLIVE OIL AND FONTINA CHEESE 14

COZZE

PRINCE EDWARD ISLAND MUSSELS SERVED WITH SPICY SAUSAGE,
WHITE WINE, GARLIC AND A SAFFRON TOMATO BROTH 15

CARPACCIO

SLICED WAGYU BEEF CARPACCIO SERVED WITH FRIED SHALLOTS,
MICRO HERB SALAD AND A LEMON MUSTARD DRESSING 16

MARGHERITA PIZZA

SLICED ROMA TOMATOES, MOZZARELLA, FRESH BASIL
AND EXTRA VIRGIN OLIVE OIL 13

PROSCIUTTO E FUNGHI

PROSCIUTTO WRAPPED POLENTA CAKE AND SAUTÉED WILD MUSHROOMS
WITH A MARSALA GORGONZOLA SAUCE 15

SALSICCIA PIZZA

SPICY HOUSE-MADE ITALIAN SAUSAGE, SEASONAL MUSHROOMS,
ROASTED TOMATOES, MARINARA AND FOUR CHEESE BLEND 15

CARCIOFI

PAN-FRIED PARMESAN CRUSTED ARTICHOKE HEARTS
SERVED WITH AN ORANGE PESTO AIOLI 15

INSALATA

MEDITERRANEO

BABY ICEBERG LETTUCE SERVED WITH ROASTED TOMATOES, KALAMATA OLIVES, WHITE
BEANS, PEPPERONCINI, CAPER BERRIES, FETA CHEESE AND A RED WINE VINAIGRETTE 13

SPINACI

SPINACH SERVED WITH SLICED BRESAOLA, TOASTED PINE NUTS,
GOAT CHEESE AND A SHERRY SHALLOT VINAIGRETTE 12

CAESAR

CHOPPED ROMAINE, TRADITIONAL DRESSING, FIRE ROASTED TOMATOES,
CRISPY ARTICHOKE, HOUSE MADE CROUTONS AND SHAVED PARMESAN CHEESE 13

CAPRESE

HEIRLOOM TOMATOES AND BUFFALO MOZZARELLA SERVED
WITH EXTRA VIRGIN OLIVE OIL, BALSAMIC REDUCTION, BASIL OIL AND SLICED BASIL 15