

Antipasti

CHARCUTERIE

SM 18
LG 34

A variety of cured meats, cheese & marinated/dried vegetables

MELENZANE FARCITE 17

Battered eggplant stuffed with ricotta, mozzarella & Parmesan cheese, baked in tomato sauce

CALAMARI FRITTI 18

Breaded calamari fried with a side of sweet chilli sauce

ARANCINI 17

Rice balls prepared Sicilian style, topped with tomato sauce

CARPACCIO DI MANZO 23

Thinly sliced cured tenderloin on a bed of arugula topped with a mustard glaze & shaved Parmesan cheese

FUNGHI ALLA DIAVOLA 17

Sautéed Portobello & white mushroom in a spicy tomato sauce

SAUTÉ DI MARE 23

Calamari, shrimp, mussels & scallops served in a white wine or tomato sauce

GAMBERI ALL' ARRABBIATA 18

Sautéed shrimp in a spicy tomato sauce or white wine sauce

IMPEPATA DI COZZE 17

Sautéed mussels in a spicy tomato or white wine sauce

Zuppa & Insalate

Salad Add Options

Chicken 9

Steak Tenderloin 4oz 26

Veal Scaloppini 8

Shrimp 12

Salmon 4oz 16

ZUPPA DEL GIORNO 7

Chef's choice daily made fresh soup

MISTA 13

Tuscan mix, tomato, red onion, cucumber & black olives, tossed in our house balsamic vinaigrette

CAESAR 13

Romaine lettuce, croutons tossed in Caesar dressing & topped with shaved Parmesan

CAPRESE DI AGEROLA 17

Fior Di Latte cheese, tomatoes Tuscan mix, red onion, tossed in our house vinaigrette dressing

CAPRESE 14

Tomatoes, cucumbers, red onion, bocconcini & black olives tossed in our house vinaigrette dressing

O' SARRACINO 16

Tuscan mix, pineapple, strawberries & cucumbers, tossed in a raspberry vinaigrette dressing, topped with caramelized pecans

Pizza

Margherita 18

Fior Di Latte cheese, fresh basil & tomato sauce

Bruschetta 16

Diced tomato, basil, oregano, olive oil & garlic

Quattro Stagioni 19

Artichokes, ham, mushrooms, black olives, mozzarella cheese & tomato sauce

Meat Lover 19

Pepperoni, bacon, sausage, mozzarella cheese & tomato sauce

Vegetable lover 18

A medley of fresh vegetables, mozzarella cheese & tomato sauce

Boscaiola 18

Ham, mushrooms, onion, mozzarella cheese & tomato sauce

Fiorentina 19

Chicken, spinach & roasted red pepper, mozzarella cheese & tomato sauce

Quattro Formaggi 17

Four-cheese blend & tomato sauce

Pepperoni 17

Pepperoni, mozzarella cheese & tomato sauce

Diavola 18

Hot Salami, mozzarella cheese, fresh basil & tomato sauce

PRIMI PIATTI

All pastas & entrees are served with choice of soup or house salad (salad upgrade extra)

(Gluten free pasta add \$5.00)

All our filled & fresh pasta dishes are sourced exclusively from THE PASTA HOUSE. A local artisanal pasta shop renowned for its quality ingredients & no artificial additives.

LINGUINE ALLA PASCATORA 36	CAPPELLACCI DI ZUCCA  30
<i>Calamari, shrimp, mussels & scallops sautéed in white wine or tomato sauce with linguine</i>	<i>Butternut squash stuffed Cappellacci in a walnut truffle oil & Gorgonzola cheese cream sauce</i>
RAVIOLI O' SARRACINO 32	PAPPARDELLI CON FUNGHI  30
<i>Ravioli stuffed with lobster in a blush sauce</i>	<i>Sautéed white & Portobello mushrooms finished with a light cream, black truffle oil & Grana Padano sauce</i>
SPAGHETTI E POLPETTE 28	MANICOTTI  27
<i>Veal & beef meatballs in meat sauce with spaghetti</i>	<i>Lasagne sheets stuffed with ricotta cheese & spinach, topped with tomato sauce & mozzarella cheese</i>
FETTUCCINE ALFREDO  28	GNOCCHI QUATTRO FORMAGGIO  30
<i>Real cream, fresh Grana Padano Parmesan with fettuccine</i>	<i>A blend of four cheeses, cooking cream tossed with homemade gnocchi</i>
LASAGNE 27	SACCHETTI AL TARTUFU  32
<i>Mozzarella, ricotta & meat sauce baked in fresh pasta sheets</i>	<i>Stuffed with a blend of cheeses infused with truffle finished in a gruyere cream sauce</i>
PUNTE DI MANZO E RIGATONI 32	RAVIOLI PRIMAVERA  28
<i>Sautéed AAA tenderloin beef tips with mushrooms tossed in a Grana Padano cream sauce & rigatoni</i>	<i>Spinach Vegan ravioli stuffed with a variety of vegetable in an aglio e olio & crushed tomato sauce</i>
TAGLIATELLE ALLA CIOCIARA 31	
<i>Chicken, onion, mushrooms, sautéed in a white wine cream sauce with fettuccini</i>	

Secondi Piatti

All Entrees served with garlic-mashed potatoes & seasonal vegetables

Veal scaloppini dishes add 1PC \$9 / Add a 4oz lobster tail \$ market price

Pollo Mare E Monti 36	
<i>Fresh chicken breast topped with sautéed mushrooms & shrimp in a spicy tomato sauce</i>	
Parmigiana 32	
<i>Choice of Chicken or Veal, breaded & topped with tomato sauce & mozzarella cheese, then baked</i>	
Vitello Alla Pastorella 34	
<i>Baked Veal scaloppini with eggplant, tomato sauce & Fior Di Latte cheese</i>	
Saltimbocca Alla Romana 31	
<i>Veal scaloppini topped with sage & prosciutto, sautéed in white wine sauce</i>	
Vitello Al Vino Bianco 30	
<i>Veal scaloppini sautéed with mushrooms in a white wine sauce</i>	
Osso Buco Di Agnello Alla Cacciatora 39	
<i>Braised Lamb shank in a medley of vegetables served on a bed of garlic mashed potatoes</i>	
Medaglioni Di Filetto Con Pepe Verde 52	
<i>40-day aged 8oz AAA Beef medallions cooked to perfection, with green peppercorn & light white wine cream sauce</i>	
Filetto Di Manzo 52	
<i>40-day aged 8oz AAA Beef tenderloin topped with sautéed mushrooms & onions in a white wine sauce</i>	

Piatti Di Pesce

Salmone 33	
<i>Seared then topped with choice of Sambuca & fresh dill glaze or lemon basil white wine sauce</i>	
Rainbow Trout 30	
<i>Seared to perfection & topped with a lemon basil white wine sauce</i>	

