







feeds 2 = \$135 A Trip to Italy feeds 4 = \$195

let's all quit our jobs, move to Tuscany and drink Chianti all day

feeds 2 = choose 2 feeds 4 = choose 3 **Starters**

Carpaccio di Manzo

seared beef tenderloin carpaccio, lemon, parmesan, truffle dijon aioli, arugula

Ultimate Caprese Salad

pesto, heirloom tomatoes, fior di latte, aged balsamic reduction

Meatballs & Focaccia

braised meatballs in sauce with mozzarella & homemade focaccia

Funghi Assoluti

parmesan-crusted mushrooms, arugula, toasted walnuts, aged balsamic

Italian Burrata +\$10

confit tomatoes, basil pesto, olive tapenade, basil, sourdough baquette croutons

Grilled Calamari Salad

baby arugula, grape tomatoes, baby cucumber, fresh herb & lemon vinaigrette

Seasonal Arancini

on a bed of marinara with parmesan & basil

feeds 2 = choose 1
feeds 4 = choose 2
primi

Clam Pasta

Spaghettoni, white wine clam sauce fresh herbs & chive oil

Spring Pea Risotto

spring peas, lemon, parmesan crisps

Rigatoni al Matriciana

guanciale, pecorino Romano, tomato, garlic, peperoncino, and onion

Gnocchi & Truffle Alfredo

handmade gnocchi in a truffle parmesan cream sauce with foraged mushrooms

feeds 2 = choose 1 protein

Braised Lamb Shank Osso Buco

fan favourite so we're bringing it back

Chicken or Eggplant Parm

our take on this very traditional dish

Vegan Meatballs in sauce

fresh basil, homemade San Marzano

choose 1 dessert

Cannoli Kit

marscapone filling, chocolate shavings

Dulce de Leche Panna Cotta

chocolate streusel & whipped cream

Zeppole (fried choux paste donuts)

70% dark chocolate sauce, marsala caramel

Garlic Prawns +\$10

large shrimp sauteed in garlic butter, peperoncino, fresh parsley & chives

Stuffed Branzino

stuffed with lemon & thyme

Braised Beef in Barolo

slow-braised beef in red wine sauce

choose 2 sides

Cast Iron Rapini

with peperoncino

Grilled Spring Veggies aged balsamic reduction

agea baisamic reduction

Roasted Fingerlings with EVOO, rosemary & thyme