



italian
BY NIGHT

ANTIPASTI

INSALATA D'INVERNO

crisp shaved fennel with oranges, thinly sliced red onion in mint vinaigrette \$9

BRUSCHETTA

grilled Tuscan bread rubbed with garlic and served with chopped tomato salad, lemony ricotta, and cannellini bean mousse drizzled with pesto \$12

MOZZARELLA DI BUFALA

drizzled with pesto served and house made focaccia \$13

CAPRESE

mozzarella di bufala wrapped in prosciutto served warm with oven roasted plum tomato and wilted spinach \$15

ANTIPASTO DI VERDURE

oven roasted plum tomato drizzled with pesto, Italian cheese, capanata, braised fennel, house olives and cannellini bean mousse served with house made focaccia \$18

PRIMI

SPAGHETTI MARINARA

imported pasta with tomatoes, garlic and fresh basil sm. \$11 lg. \$15

PENNE ALL' ARRABBIATA

imported pasta with tomatoes, garlic, basil and chillis sm. \$12 lg. \$16

SPAGHETTI PUTTANESCA

tomatoes, garlic, anchovies, capers and black olives sm. \$13 lg. \$17

PENNE CON SUGO DI SALSICCE

slow cooked pork and veal house made sausage, tomatoes, red wine, herbs and cream sm. \$15 lg. \$20

SPAGHETTI E POLPETTE DI CARNE

imported pasta with house made meatballs sm. \$18 lg. \$23

SECONDI

LASAGNE AL FORNO

baked layers of house made pasta, bolognese, besciamella, parmigiano and mozzarella \$21

ARROSTO DI MAIALE

pork shoulder slow roasted with root veg, fresh thyme and white wine with braised fennel \$23

POLLO ALLA DIAVOLO

free range chicken halved, boned, marinated and grilled with roasted garlic, chillis and caramelized lemons with endive al forno \$15

OSSO BUCCO DI AGNELLO

slow cooked lamb shanks, tomato, chillis, anchovies, herbs and Pinot Grigio with house made arancini \$27

PLEASE ADVISE YOUR SERVER OF ALLERGIES