

antipasti

BUFFO BREAD

rosemary & sea salt forno bread,
parmigiano-reggiano 5.

ARANCINI

three cheese risotto balls, tomato sauce,
pecorino romano 11.

TOMATO & BASIL BRUSCHETTA

finished with balsamico di mondena 12.

FRIED CALAMARI

lemon, banana pepper aioli 16.

MEATBALLS

three traditional pork & veal meatballs, fior di latte,
tomato sauce, grana padano 16.

insalate

add arctic char 13. add chicken 8. add shrimp 12.

CAESAR

baby romaine, house dressing, pancetta,
focaccia croutons 15.

CAPRESE

mozzarella di bufala, fresh basil, beefsteak, cherry
tomatoes, extra virgin olive oil, aged balsamic 15.

panini

served with side salad

CHICKEN PARMIGIANA

breaded chicken breast, tomato sauce,
fior di latte 19.

ITALIAN BMT

vdg salumi, baby arugula, provolone, tomato,
roasted garlic aioli, focaccia 18.

VEGETARIAN PANINO

grilled asparagus, roasted red peppers, tomato relish,
fior di latte, baby arugula, ciabatta 19.

pizze

MARGHERITA

san marzano tomato, mozzarella di bufala, basil,
extra virgin olive oil 18.

MEAT LOVER

tomato sauce, fior di latte, housemade italian
sausage, vdg pepperoni, spicy soppressata,
banana peppers 25.

housemade pastas

add chicken breast 8. add shrimp 12.
add three meatballs 13.

PIMENTO PENNE

red pepper pasta, rosé sauce, fresh basil,
grana padano 17.

MACCHERONI BOLOGNESE

beef & pork ragù, tomato, milk,
grana padano, parsley 20.

SPAGHETTI POMODORO

italian tomato, fresh basil, extra virgin olive oil 17.

RICOTTA GNOCCHI

mushroom fricassée, baby arugula, cream,
parsley, thyme, ricotta salata 20.

LASAGNE

bolognese, béchamel sauce,
mozzarella, prosciutto 23.

FETTUCCINE CARBONARA

pancetta, toasted black pepper, egg yolk,
cream, pecorino romano 21.

SEAFOOD PUTTANESCA

spaghetti, calamari, shrimp, mussels, tomato,
garlic, olives, capers, white anchovies 24.

pollo, pesce, carne

CHICKEN PARMIGIANA

tomato sauce, basil, fior di latte,
spaghetti cacio e pepe 22.

MUSHROOM RISOTTO

carnaroli rice, oyster, cremini, shiitake,
shimejji, grana padano 24.

add chicken breast 8. add shrimp 12.
add arctic char 13.

contorni

BROCCOLINI

bagna càuda, toasted breadcrumbs 7.

ASPARAGUS

preserved lemon gremolata 10.

FENNEL

calabrian chilies, citrus 8.

MUSHROOMS

garlic herbed butter 6.

dolce

TIRAMISU

ladyfingers, espresso, mascarpone, cocoa 10.

CHOCOLATE HAZELNUT MOUSSE

milk chocolate, dark chocolate,
whipped cream, hazelnuts 10.