

Entrees

Tartare di Tonno

Tuna tartare encased in a home made crispy fried bun served with pickled red onion, cornichons and tomato mayonnaise

26

Parmigiana di Melanzane

Traditional eggplant parmigiana served with crusty bread

21

Mains

Rigatoni alla Norma

Rigatoni tossed with a traditional eggplant sauce finished with salted baked ricotta

36

Vitello Saltimbocca

Veal medallions topped with sage and prosciutto finished with a white wine butter sauce served with mashed potato and sautéed spinach.

46

Pesce

Pan seared oven baked catch of the day served with a potato puree, sautéed cimi di rape and roasted cauliflower

44

Bistecca

Char grilled Porterhouse steak served sliced with roasted potatoes, charred cos lettuce, red onion jam finished with a red wine jus

48

Pizza

For di latte, zucchini, mortadella, pistachio, stracciatella cheese and lemon zest

24/28