

In Italy, dinner discussion is always focused on the food, the meal, the wine.
At the traditional "Italian Table", the home meal is served from sharing platters.

Our dishes are "famiglia" (family) size and are intended for 2 or more.

Welcome to our table. Buon Appetito!

ANTIPASTI

family size
appetizer

Olives

Marinated mixed olives, citrus, herbs, chili pepper

Arancini

Risotto and fresh mozzarella balls, (3pc) golden fried,
served with pomodoro sauce

Bruschetta

Italian style grilled bread with 2 classic toppings

Prosciutto

Parma 24 month Italian Prosciutto, olive oil and Parmigiano Reggiano

Cozze

Mussels, spicy wine & cream broth, citrus, green onion, celery, crostini bread

Caprese

Burrata - fresh creamy mozzarella cheese, heirloom tomatoes,
arugula, pesto, XV olive oil

PRIMI PIATTI

family size
first course

Tagliatelle

Classic pomodoro sauce with cherry tomato, fresh basil and Parmigiano Reggiano

Penne

Calabrese sausage, vermouth, cream, roasted tomato, Parmigiano Reggiano

Spaghetti

Carbonara (classic dish of Rome) egg based sauce with guanciale bacon,
Parmigiano Reggiano and Romano, black pepper, slow poached egg

Linguine

Prawns and scallops in a saffron infused cream sauce, tomato, bread crumbs

Gnocchi

Handmade potato dumplings, veal, onion and mushroom sauce,
Parmigiano Reggiano, Pecorino Tartufo, rosemary oil

Risotto – Feature

Chef's daily feature with Italian Carnaroli rice. – ask Server for details

Our fresh pasta is made in house using our original recipe.



SECONDI PIATTI

family size
second course

Pollo

Roasted chicken with fingerling potatoes, grilled onions

Rosticciana

Full rack charred pork back ribs, herbs, red pepper & onion, spicy balsamic romanesco

Bistecca

Fiorentina style 26oz. rib steak with lemon, arugula, XV oil
served medium rare

Agnello

Alberta half rack of lamb (full rack available), cazzilli (potato croquette),
crispy herbs and lamb au jus - *served medium*

Fish - Feature

Chef's daily feature – ask Server for details

Mini Arrosto Misto

Family style mixed grill, bistecca, pollo, Mamma Cathy's house made
spicy pork sausage

CONTORNI

family size
side dish

Insalata Caesar

Grilled baby gem lettuce, parmigiano, crispy prosciutto bits,
herbed bread crumbs, house made caesar dressing

Bruxelles

Brussel sprouts, oven roasted, with garlic chips and prosciutto

Cavolfiore

Cauliflower, oven roasted, with kale, peperoncino chili and lemon

Fagiolini

Baby green beans with shallots, white wine and toasted almonds

Funghi

Selezione of mushrooms, with fresh chili pepper, herbs and marsala wine

Salciccia

Mamma Cathy's house made spicy pork sausage, roasted peppers,
onions and arugula

**It may be possible to accommodate food allergies or special dietary needs.
Please advise your server prior to ordering.**

Modifications and substitutions are politely declined.



Culinary Team
Gabrielle Sison • Victor Stanciu