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Focaccia

WITH BALSAMIC & EVOO 6

add on

WHITE ANCHOVIES 6

PECORINO & WARM OLIVES 7

WHIPPED RICOTTA, CARAMELIZED
LEEKs, TOASTED PISTACHIO, LEMON,
CRISPY HERBS & VIN COTTO 16

BURRATA W. PISTACHIOS
& ARUGULA PESTO 19

ANTIPASTI

CAESAR SALAD 21

Pancetta, Grana Padano, Fried Capers, Croutons
Can be made vegan/gf

INSALATA DI CICORIA 21

Traviso, Endive, White Balsamic,
Toasted Walnuts, Pear & Gorgonzola

BEETROOT SALAD 22

Beet Salad, Whipped Goat Cheese, Toasted
Walnuts, Citrus, Dill & Basil

BEEF CARPACCIO 25

Beef carpaccio, Pickled Mustard Seed, Caper Berry,
Roasted Shallot Aioli, Fresh herbs & Reggiano

ARANCINI

2 FOR 10 4 FOR 18

Spinach & Artichoke Risotto Stuffed
with Asiago & Pecorino Served with
Roasted Garlic Aioli

ZUCCHINI MILANESE 20

With Buttermilk Ranch Dip

TUNA CRUDO 24

Yellow Fin Tuna, Grapes, Cerignola Olives,
Crispy Quinoa & Fresh Basil

PASTA

CRESTE RIGATE & SAUSAGE 26

Luciano's Sausage, Rapini,
Sun-dried Tomato with Mint & Pecorino

QUADRETTI CACIO E PEPE 24

Pecorino & Black Pepper

RIGATONI CARBONARA 26

Guanciale, Egg Yolk & Pecorino

SPAGHETTI POMODORO 24

Bianca Roma Tomato, keeping it classic

RISOTTO DI MARE 32

Seared Scallops, Prawns, Lemon Mascarpone,
Chives, Bianco Tomato & Fennel Pollen

SPAGHETTI MEATBALLS 29

Pork & Beef Meatballs, Pomodoro & Parmigiano Reggiano

CANESTRI & BRUCE'S SUGO 30

Sausage and Beef Ragu, Tomato,
Fresh Basil & Pecorino

TAGLIATELLE ALLA NORMA 28

Eggplant Ragu, Fresh Basil & Ricotta Salatta

MUSHROOM MAFALDINE 28

Heartee Mushrooms, Confit Tropea Onion,
Parsley, Sherry Wine & Ricotta Salata

SQUASH MEZZALUNA 30

Butternut Squash & Almond Cookie Stuffed Pasta with
Brown Butter, Crispy Sage, Pecorino & Toasted Walnuts

CARNE

CHICKEN DIAVOLA 32/48

Grilled Half or Whole Chicken
Marinated in Sicilian Diavola Sauce

FILETTO DI MANZO 56

Grilled AAA Striploin with Rosemary Jus &
Antipasti Mushrooms

CONTORNI

ROSEMARY POTATOES 14

Crispy Potatoes with Rosemary Salt

HONEY ROASTED CARROTS 16

Honey Roasted Heirloom Carrots with House Yogurt,
Toasted Pistachio & Fresh Dill

ROASTED MUSHROOMS 16

Confit Garlic, Shallot & White Wine

DOLCE

TIRAMISU 15

Classic "pick me up"

PANNA COTTA 15

Hazelnut & Vanilla Bean Panna
Cotta with Salted Whey Caramel
& Toasted Hazelnuts

AFFOGATO 10

Vanilla Ice Cream & Espresso

GLUTEN-FREE
PASTA OPTIONS
AVAILABLE

ASK US
ABOUT OUR
VEGAN OPTIONS

VEGETARIAN

GLUTEN-FREE