



FEATURED ITEMS

Olive e Noci

House Marinated Castelvevtrano olives and Marcona almonds.

12.00

Acciughe

Italian cured anchovy filets dressed in olive oil and parsley

5.00

Polpo alla Griglia

Grilled octopus with wild mushroom broth, leek, fennel and parsley root

10.00

Cozze al Vino

Prince Edward Island mussels steamed in a white wine, fennel, citrus chili broth.

15.00

Coniglio Arrosto con Ragu di Cipollini

Roast rabbit with cipollini onion ragu spring peas and Pappardelle pasta

21.00

Cosciotto di Agnello

Swiss Chard stuffed lamb leg with toasted garlic mint sauce and baby carrots

18.00

Risotto al Rhum e Salsiccia

Risotto with house made sausage & a touch of Rum

24.00