



## FEATURED ITEMS

### **Antipasto Board**

Rotating selection of cured meats,  
nuts and marinated vegetables 14.00

### **Olive e Noci**

House Marinated Castelvertrano  
olives and Marcona almonds 10.00

### **Acciughe**

Italian cured anchovy filets  
dressed in olive oil and parsley 5.00

### **Cozze al Vino**

Prince Edward Island mussels steamed  
in a white wine, citrus, fennel chili broth.  
15.00 add house made pasta 7.50

### **Pappardelle Integrali alla Giardiniera**

House made wheat noodles tossed in a  
tomato rosemary sauce with peas 17.00  
Add Chicken or Sausage 4.00 Shrimp 6.00

### **Penne al Basilico (V)**

A light dish served at room temperature  
of raw tomatoes, fresh basil, uncooked  
garlic, Ricotta Salata, extra virgin olive  
oil and lemon juice 15.50  
Add Chicken 4.00 Add Shrimp 6.00

### **Risotto al Rhum e Salsiccia**

Risotto with house made sausage &  
a touch of Rum  
24.00