

piatti di pasta

primi piatti “mid-course” portions are available upon request

bucatini cacio e pepe pecorino romano, cracked black pepper **13⁹⁵**

spaghetti aglio olio e peperoncino fresh garlic, olive oil, peperoncino, parsley **13⁹⁵**

spaghetti al pomodoro e basilico san marzano tomatoes, garlic, fresh basil, evoo **15⁹⁵**

bucatini con polpette handcrafted sicilian meatballs, san marzano tomato sauce, basil, grana padano, evoo **20⁹⁵**

penne all’arrabbiata toasted garlic, peperoncino, “angry” san marzano tomato sauce, hand torn basil, evoo **15⁹⁵** | **add house-made fennel sausage** **4⁹⁵**

bucatini all’amatriciana onion, peperoncino, pancetta, san marzano

tomato sauce, pecorino romano **18⁹⁵**

tagliatelle alla bolognese slow braised ragu of beef, grana padano **18⁹⁵**

spaghetti alla puttanesca olives, capers, anchovies, chilies, parsley, hand crushed san marzano tomato **17⁹⁵**

tagliatelle all’alfredo grana padano cream, cracked black pepper **16⁹⁵**

| even better with fresh garlic and nutmeg | **add prosciutto di parma + peas** **4⁹⁵**

| **add mushrooms** **5⁹⁵**

spaghetti alla carbonara pancetta, shallots, free range egg, pecorino romano, cracked black pepper **19⁹⁵**

capelli d’angelo con gamberi angel hair pasta, prawns, garlic, butter, trebbiano white wine, grana padano cream **22⁹⁵**

tagliatelle alla marinara prawns, bay scallops, calamari, garlic, butter, white wine, peperoncino, cream **24⁹⁵** | *also available “arrabbiata style”*

spaghetti alle vongole manila clams, white wine, san marzano tomato aglio olio, peperoncino, parsley **23⁹⁵** | **add pancetta** **2⁹⁵**

lasagna al forno bolognese sauce, salsa besciamella, grana padano, mozzarella **18⁹⁵**

ravioli di ricotta e spinaci fresh house made ricotta and spinach filled pasta, san marzano tomato, basil pesto, grana padano cream **19⁹⁵**

cannelloni ripieni di carne fresh hand rolled pasta filled with braised beef, veal, ricotta, grana padano, bolognese sauce, salsa besciamella **18⁹⁵**

gnocchi al pesto genovese fresh hand crafted potato dumplings, garlic, basil, pine nuts, grana padano, evoo **19⁹⁵**

risotto ai frutti di mare creamy imported carnaroli rice, saffron, mussels, bay scallops, prawns, onions, white wine, parsley **27⁹⁵**

ADD to any pasta: sautéed garlic prawns **7⁹⁵** | *roasted garlic chicken* **4⁹⁵**

bay scallops **6⁹⁵** | *sautéed mushrooms* **5⁹⁵** | *house made fennel sausage* **4⁹⁵**

sicilian meat balls **4⁹⁵** | *mussels* **9⁹⁵**

gluten free pasta available upon request

piatti

*With the participation of the entire table, we can serve any of our **piatti** in traditional Italian 3 course tastes; **minestra/insalata + primi + secondi/contorni***

pollo al limone pan-seared scaloppine of chicken, lemon, butter, white wine, spaghetti aglio olio, starter minestra or insalata **26⁹⁵** | **add sautéed mushrooms** **5⁹⁵**

pollo al marsala sautéed scaloppine of chicken, wild porcini mushrooms, sweet marsala wine, spaghetti aglio olio, starter minestra or insalata **28⁹⁵**

piccata di vitello al limone pan-seared veal scaloppine, lemon, butter, white wine, capers, spaghetti aglio olio, starter minestra or insalata **30⁹⁵**

vitello alla parmigiana pan-fried veal scaloppine, mozzarella, parmigiano-reggiano, spaghetti pomodoro, starter minestra or insalata **31⁹⁵**

saltimbocca alla romana sautéed veal or chicken scaloppine, prosciutto, fresh sage, fontina cheese, white wine, spaghetti aglio olio, starter minestra or insalata **32⁹⁵**

la bistecca alla fiorentina 20 oz classic florentine porterhouse, rosemary, sea salt,cracked black pepper, extra virgin olive oil, sautéed spinach, lemon, risotto alla parmigiana, insalata rucola **49⁹⁵**

filetto di manzo 7 oz all natural, hand-selected beef tenderloin, rosemary, sea salt, cracked black pepper, extra virgin olive oil, sautéed spinach, risotto alla parmigiana, starter insalata di rucola **42⁹⁵**

gamberi alla busara prawns, onions, garlic, butter, white wine, peperoncino, san marzano tomato, parsley, herb breadcrumbs, spaghetti pomodoro, starter minestra or insalata **29⁵⁰**

steak tasting la bistecca alla fiorentina **29⁹⁵**

tasting of 3 carne filetto di manzo, piccata di vitello, pollo limone **39⁹⁵**

ADD to any steak | sautéed garlic prawns **7⁹⁵** | porcini marsala **5⁹⁵**

sautéed mushrooms **5⁹⁵** | gorgonzola mascarpone **4⁹⁵** | ristretto sangiovese **3⁹⁵**

contorni

spinaci sautéed organic spinach, garlic, lemon, evoo **7⁹⁵**

risotto alla parmigiana creamy carnaroli rice, parmigiano-reggiano **7⁹⁵**

polenta soft cooked, coarse-ground corn, bolognese sauce, grana padano **8⁹⁵**



CENA/DINNER

cicchetti

small sharing plates

olive assorted warm marinated olives, rosemary, thyme, lemon, garlic **3⁹⁵**

polpette signature sicilian meatballs, spicy san marzano tomato sauce **4⁹⁵**

peperonata roasted peppers, eggplant, zucchini, onion, garlic, tomato, basil **4⁹⁵** | **add house made fennel sausage** **4⁹⁵** | **add caprino goat cheese** **2⁹⁵**

tortelli fresh house made lobster filled pasta, browned butter sage sauce **4⁹⁵**

gamberi prawns, olive oil, garlic, butter, white wine, lemon, peperoncino, parsley **4⁹⁵**

bruschetta crusty country Italian bread, tomato, basil, garlic **3⁹⁵**

crostini toasted bread, evoo, sea salt, rosemary, roasted beets, hazelnuts, goat cheese, greek mountain thyme honey **3⁹⁵**

tasting of 3 cicchetti **11⁹⁵**

pizze

caputo flour imported from southern italy, san marzano tomatoes, fior di latte fresh mozzarella, and simple toppings that complement rather than overpower- makes our crispy thin crust pizza as authentic and fantastic as those found on the streets of Rome.

margherita san marzano tomato sauce, fior di latte mozzarella, fresh basil, evoo **11⁹⁵**

marinara (dairy-free) san marzano tomato sauce, roasted garlic, oregano, evoo, fresh basil **8⁹⁵** | **add anchovies** **1⁵⁰**

taverna (dal 1969) san marzano tomato sauce, mozzarella, crumbled Italian beef, onions, mushrooms **14⁹⁵**

quattro formaggi san marzano tomato basil pesto, fior di latte mozzarella, caprino goat cheese, fontina, asiago **13⁹⁵** | **add arugula** **1⁵⁰**

capricciosa san marzano tomato sauce, mozzarella, mushrooms, artichokes, prosciutto cotto, kalamata olives, grana padano, fresh basil **14⁹⁵**

prosciutto san marzano tomato sauce, fior di latte mozzarella, prosciutto di parma, arugula, shaved grana padano **15⁹⁵**

calabrese san marzano tomato sauce, mozzarella, spicy calabrese salami, chilies **13⁹⁵** | **add mushrooms** **1⁵⁰**

salsiccia san marzano tomato sauce, fior di latte mozzarella, house made fennel sausage, roasted red pepper **14⁹⁵**

verduretta san marzano tomato sauce, roasted yellow, orange, green, red peppers, eggplant, zucchini, garlic, caprino goat cheese, fresh basil **15⁹⁵** | **add house made fennel sausage** **1⁵⁰**

bianca (white sauce) evoo, mozzarella, grana padano, fontina, wild porcini mushroom, thyme, arugula **14⁹⁵**

antipasti

salumi locally cured Italian deli meats sliced to order: mortadella, capocollo, soppressata, lonzino, bresaola, grana padano cheese chunks, aged fontina, mostarda, grilled red peppers, olives, peperoncino **8⁹⁵** piccolo | **16⁹⁵** grande | **add prosciutto di parma** **7⁵⁰**

mozzarella alla caprese fresh fior di latte mozzarella, roma tomatoes, warm basil, sea salt, balsamic vinegar, evoo **13⁹⁵** | **add pesto genovese** **1²⁵** | **add prosciutto di parma** **7⁵⁰**

calamari fritti sea salt, pepper, garlic greek yoghurt sauce, lemon **13⁹⁵**

carpaccio thinly sliced raw beef tenderloin, capers, wild arugula, shaved grana padano, evoo, balsamic reduction, lemon **17⁹⁵**

capesanté alla veneziana pan seared nova scotia sea scallops, olive oil, garlic, butter, parsley, herb breadcrumbs, lemon **18⁹⁵**

cozze al gorgonzola prince edward island mussels, shallots, garlic, butter, san marzano tomato, white wine, parsley, gorgonzola, grana padano-cream **15⁹⁵** | **add clams** **9⁹⁵**

minestre e insalate

tortellini in brodo chicken broth, hand crafted beef tortellini, spinach, grana padano **7⁹⁵**

minestrone roasted tomato vegetable broth, local beans, hand-torn basil, grana padano **6⁹⁵** | **add pesto genovese** **1²⁵**

insalata mista fresh greens, roma tomato, locally cured salumi, mozzarella, signature house vinaigrette **starter 7⁹⁵** | **entree 11⁹⁵**

insalata di rucola organic baby arugula, balsamic vinaigrette, shaved grana padano, balsamic reduction **starter 8⁹⁵** | **add prosciutto di parma** **7⁵⁰**

insalata di pomodoro e cipolla tomato, onion, parsley, oregano, house vinaigrette **6⁹⁵** **starter**

rucola e barbabietola organic baby arugula, beets, goat cheese, shallot vinaigrette **12⁹⁵**

insalata di cesare torn hearts of romaine, crispy pancetta, shaved grana padano, garlic focaccia croutons, farm egg, anchovy, lemon **starter 7⁹⁵** | **entree 11⁹⁵**

insalata di spinaci organic baby spinach, beets, gorgonzola cheese, toasted walnuts, warm pancetta vinaigrette **13⁹⁵**

ADD to any salad: sautéed garlic prawns **7⁹⁵** | roasted garlic chicken **4⁹⁵**

seared bay scallops **6⁹⁵** | grilled beef tenderloin **8⁵⁰**

we encourage **FAMILY STYLE SHARING**

A conscious effort has been made to bring farm driven, locally grown, organic, seasonal and sustainable ingredients to your table when ever possible. **gf + v + vg =** let us know, we’re friendly. For your convenience, an 18% gratuity will be added to parties of 8 or more. Please inform your server if you have any time constraints.

APERITIVO PRE-DINNER DRINKS

aperitivi (1 oz) rocks

aperol orange, rhubarb, licorice, fennel, aniseed *Padova, Italia* **5**⁹⁵

campari seville orange, herbs, spices, fruit peels *Milano, Italy* **5**⁹⁵

cinzano rosso marjoram, thyme, achillea moscata *Torino, Italia* **5**⁹⁵

martini extra dry chamomille, nutmeg, gentian *Torino, Italia* **5**⁹⁵

punt e mes hints of quina, toffee, cloves, zesty orange *Torino, Italia* **6**⁹⁵

carpano antica notes of vanilla, licorice, figs, cinnamon *Torino, Italia* **7**⁹⁵

cocchi americano cinchona bark, citrus peel, elderflower *Asti, Italia* **7**⁹⁵

cocktails

rossini (1 oz spirit + 5 oz wine) Saskatoon liqueur, chilled LaMarca prosecco, fresh saskatoon berries **8**⁵⁰

fragolini (1 oz spirit + 5 oz wine) fragoli wild strawberry liqueur, chilled LaMarca prosecco **8**⁵⁰

sgroppino (1 oz spirit + 3 oz wine) Grey Goose citron, lemon sorbetto, LaMarca prosecco, fresh hand-torn mint **10**⁹⁵

a perfect pear (2 oz) Grey Goose La Poire, St Germaine Elderflower liqueur, fresh squeezed lemon **9**⁵⁰

martini (2 oz) Tanqueray 10 gin, Martini Extra Dry vermouth, artisan olive **9**⁹⁵

vesper (2 oz) Ciroc vodka, Hendricks’s gin, Cocchi Americano, lemon twist **10**⁹⁵

hemingway (2 oz) El Dorado 12-year-old rum, Luxardo maraschino cherry liqueur, agave nectar, hand squeezed lime **9**⁵⁰

cocktails

manhattan (2 oz) Woodford reserve bourbon, Cinzano, Montenegro, amaretto soaked local cherry, orange twist **10**⁹⁵

negroni (3oz) Panarea, Punt e Mes, Campari, flamed orange peel **11**⁹⁵

mastijito (1 oz) Mastiha, Bacardi white rum, fresh lime, fresh mint, Canadian club soda **7**⁹⁵

sicilian old fashioned (2 oz) Averna amaro, Canadian Club rye, orange slice, maraschino cherry, splash soda **11**⁵⁰

americano (2 oz) Carpano Antica, Campari, chilled Canadian club soda, orange slice **11**⁹⁵

aperol spritz (1.5 oz spirit + 3 oz wine) Aperol, LaMarca prosecco, soda splash, artisan olive, orange slice **9**⁵⁰

milano (1.5 oz spirit + 3 oz wine) Campari, fresh squeezed orange juice, chilled LaMarca prosecco, orange slice **9**⁵⁰

sorrento sip (2 oz) Campari, Costiera limoncello, Grey Goose vodka, fresh-squeezed orange juice, lemon twist **9**⁵⁰

cesare della casa (1 oz) Lucky Bastard vodka, clamato juice, Worcestershire, Tabasco, celery salt, pepper, hand squeezed lime, artisan olive, bocconcino, grape tomato **7**⁹⁵

rum

el dorado 12 year *Guyana* **7**⁹⁵

havana club 7 year *Cuba* **7**⁵⁰

kraken black spiced *Trinidad & Tobago* **6**⁹⁵

bacardi superior *Puerto Rico* **6**⁹⁵

vodka

ciroc *France* **9**⁵⁰

grey goose *France* **9**⁵⁰

grey goose la poire *France* **9**⁵⁰

grey goose citron *France* **9**⁵⁰

lucky bastard *Canada* **6**⁹⁵

gin & tequila

panarea *Italy* **9**⁵⁰

hendrick’s *Scotland* **8**⁵⁰

tanqueray 10 yr *England* **8**⁵⁰

patron anejo *Mexico* **11**⁹⁵

avion silver *Mexico* **9**⁹⁵

don julio reposado *Mexico* **9**⁵⁰

single malt scotch

glenfiddich 12 yr *Speyside, Scotland* **8**⁹⁵

glenlivet 12 yr *Speyside, Scotland* **8**⁹⁵

the macallan 18 yr *Speyside, Scotland* **29**⁹⁵

glenmorangie 10 yr *Highlands, Scotland* **8**⁹⁵

oban 14 yr *Highlands, Scotland* **11**⁹⁵

highland park 12 yr *Island Malts, Scotland* **9**⁵⁰

bowmore 12 yr *Islay, Scotland* **8**⁹⁵

lagavulin 16 yr *Islay, Scotland* **11**⁹⁵

talisker 10 yr *Isle of Skye, Scotland* **9**⁹⁵

birra alla spina

original 16 CANADIAN PALE ALE two-row Prairie barley-best in the world-five choice hop varietals, 100% Copeland malt [5%-pale gold color] *Saskatoon, Canada* **5**⁹⁵

original 16 CANADIAN COPPER ALE two-row Prairie barley-best in the world-roasted black/caramel malts, five choice hop varietals, double aged [5.2%-copper brown color] *Saskatoon, Canada* **5**⁹⁵

peroni “NASTRO AZZURRO” No. 1 premium lager in Italy and has been or over one and a half centuries, intensely crisp and refreshing, Italian style in a glass. [5.1%-pale gold color] *Rome, Italy* **6**⁹⁵

birra in bottiglia

lager

clausthaler NON-ALCOHOLIC premium malt beverage, most popular alcohol free brand in Europe - “its strength is its taste” [330ml/0.5% -pale gold color] *Frankfurt, Germany* **4**⁹⁵

coors BANQUET STUBBY brewed with Colorado Rocky Mountain water and high country barley since 1873 [355ml/5%-pale gold color] *Golden, U.S.A.* **5**⁹⁵

steam whistle PREMIUM PILSNER handcrafted with 4 natural, GMO-free ingredients: Ontario spring water, Saskatchewan barley, German hops, Hungarian yeast [341ml/5%-medium gold color] *Toronto, Canada* **6**⁹⁵

heineken crisp, clean and refreshing, enjoyed around the world since 1873 [330ml/5%-pale gold color] *Zoeterwoude, Netherlands* **6**⁹⁵

moretti a classic from Friuli since 1859 – full of honeyed malt and lemon peel [330ml/4.6%-gold color] *Udine, Italy* **7**⁵⁰

menabrea all natural ingredients with spring water from the Alps that flows freely to the brewery (Italy’s oldest est. 1846) citrus zest, floral and subtle hop flavors [330ml/4.8%-amber gold color] *Biella, Italy* **7**⁵⁰

amarcord gradisca pleasant taste of hops with a delicate scent of flowers accompanied by a hoppy aftertaste makes this pale lager particularly refreshing with pizza [330ml/5.2%-blonde color] *Rimini, Italy* **8**⁵⁰

ale

paddock wood “606” INDIA PALE ALE an English style IPA with an American hop finnish; balanced beautifully with the simplicity of the Cascade and Amarillo hop [355ml/5.4%-dark copper brown color color] *Saskatoon, Canada* **7**²⁵

anchor brewing “BREKLE’S” BROWN ALE unusual depth and flavor with hints of citrus which makes for richness and complexity without heaviness; a classic, all malt, single hop American brown ale [355ml/6%-copper brown color] *San Francisco, U.S.A.* **7**⁹⁵

black bridge brewery MILK STOUT aromas of dark chocolate, vanilla, dried fruit, and coffee grounds; full bodied, long lasting, smooth, complex but balanced - an unforgettable experience [355ml/5.3%-sdeep dark black color] *Swift Current, Canada* **7**²⁵

chimay “BLUE CAP” TRAPPIST aromas of cloves, chocolate, and caramel; sweet malty notes with gingerbread qualities [330ml/9%-copper brown color] *Chimay, Belgium* **11**⁹⁵

birra la cottina BLONDE ALE non-filtered, non-pasteurized, fermented in the bottle; crisp and refreshing [330ml/4.8%-straw yellow color] *Marche, Italy* **8**⁹⁵

birrifficio bruton “BIANCA” WITBIER coriander and orange peel accents, handcrafted one bottle at a time with spelt from the Garfagnana region and un-malted wheat – unfiltered, all natural [330ml/5%-blond color] *Lucca, Italy* **11**⁹⁵

cider

strongbow APPLE CIDER aromas of apple, brown sugar and cinnamon since 1962 [330ml/5.3%-clear gold color] *England, U.K.* **6**⁹⁵

vini al bicchiere

wines by the glass

Quartino (187 ml) / Bottiglia (750 ml)

frizzante

prosecco LaMarca *Veneto, Italia* | N.V. **9**⁹⁵ / **44**

bianco

pinot grigio santa margherita *Trentino-Alto Adige, Italia* | 2015 **12**⁹⁰ / **46**

soave classico pieropan *Veneto, Italia* | 2015 **12**⁹⁵ / **48**

vino della casa *Italia* **7**⁵⁰ / -

rosso

barbera “BRICCOTONDO” *Trentino-Alto Adige, Italia* | 2015 **12**⁹⁰ / **46**

chianti superiore “SANTA CRISTINA” marchesi antinori *Toscana, Italia* | 2014 **10**⁹⁵ / **40**

nero d’avola giacondi *Sicilia, Italia* | 2014 **8**⁹⁵ / **32**

vino della casa *Italia* **6**⁹⁵ / -

3 oz and mezzolitro (half liter) options

mezze bottiglie

pinot grigio santa margherita *Trentino-Alto Adige, Italia* | 2015 **24**

amarone della valpolicella classico “COSTASERA” masi agricola *Veneto, Italia* | 2011 **43**

vino spumante

asti “SPUMANTE” martini & rossi *Piemonte, Italia* | N.V. **29**

prosecco brut “GARBEL” adami *Veneto, Italia* | N.V. **58**

franciacorta “CUVEE PRESTIGE” ca’del bosco *Lombardia, Italia* | N.V. **80**

lambrusco “LAMBRUSCA” lini 910 *Emilia-Romagna, Italia* | N.V. **43**

vino rosato

rosato “CAPRAIA” tenuta di capraia *Toscana, Italia* | 2015 **36**

vino bianco

gavi di gavi fontanafredda *Piemonte, Italia* | 2015 **46**

roera arneis vietti *Piemonte, Italia* | 2014 **65**

malvasia “AMPHOREUS” paraschos *Friuli-Venezia-Giulia, Italia* | 2011 **95**

grechetto chardonnay “DOGAJOLO” *Friuli-Venezia-Giulia, Italia* | 2014 **35**

verdicchio classico “BUCCI” castelli di jesi *Le Marche, Italia* | 2013 **58**

orvieto classico “CAMPOGRANDE” marchese antinori *Umbria, Italia* | 2015 **31**

trebbiano d’abruzzo masciarelli *Abruzzo, Italia* | 2013 **47**

greco di tufo feudi di san gregorio *Campania, Italia* | 2013 **64**

vermentino di sardegna “costamolino” argiolas *Sardegna, Italia* | 2014 **55**

grecanico “ALASTRO” planeta *Sicilia, Italia* | 2013 **57**

vino rosso

barolo “PRUNOTTO” marchesi antinori *Piemonte, Italia* | 2009 **72**

langhe nebbiolo produttori del barbaresco *Piemonte, Italia* | 2015 **55**

dolcetto d’alba “PRIAVINO” roberto voerzio *Piemonte, Italia* | 2015 **61**

corvina merlot “CORMI” zenato *Veneto, Italia* | 2010 **44**

valpolicella “CAMPOFIORIN” masi agricola *Veneto, Italia* | 2013 **38**

valpolicella ripassa superiore zenato *Veneto, Italia* | 2012 **59**

amarone della valpolicella classico “COSTASERA” masi agricola *Veneto, Italia* | 2011 **90**

chianti classico “BERARDENGA” frattoria di felsina *Toscana, Italia* | 2013 **60**

chianti classico fontodi *Toscana, Italia* | 2012 **68**

brunello di montalcino riserva “POGGIO ALL’ORO” castello banfi *Toscana, Italia* | 2004 **198**

vino nobile di montepulciano “LA BRACCESCA” marchese antinori *Toscana, Italia* | 2013 **57**

villa antinori “SUPER TUSCAN” 60% sangiovese, 20% cabernet sauvignon,15% merlot, 5% syrah marchese antinori *Toscana, Italia* | 2013 **49**

le volte “SUPER TUSCAN” 15% sangiovese, 15% cabernet sauvignon, 70% merlottenuta dell’ornellaia *Toscana, Italia* | 2011 **65**

tignanello “SUPER TUSCAN” 80% sangiovese, 15% cabernet sauvignon, 5% cabernet franc marchese antinori *Toscana, Italia* | 2011 **168**

rosso piceno superiore “VIGNA MESSIERI” tenuta cocci grifoni *Le Marche, Italia* | 2008 **65**

montepulciano d’abruzzo masciarelli *Abruzzo, Italia* | 2013 **55**

cabernet sauvignon “IF YOU SEE KAY” hundred acre *Lazio, Italia* | 2013 **68**

aglianico “RUBRATO” feudi di san gregorio *Campania, Italia* | 2013 **58**

primitivo “TORCICODA” tormaresca *Puglia, Italia* | 2013 **53**

merlot primitivo “TREVINI PRIMO” mgm *Puglia, Italia* | 2014 **32**

portogreco fontanarosa *Basilicata, Italia* | 2005 **48**

gaglioppo “TERRANO ROSSO” spadafora *Calabria, Italia* | 2014 **34**

cerasuolo di vittoria planeta *Sicilia, Italia* | 2013 **57**

vintages and availability subject to change