

APPETIZERS

MARINATED OLIVES, GIARDINIERA \$8

Castelvetro "Nocellara del bellice" green olives, house made giardiniera pickled veggies

BRUSCHETTA - add avocado \$10/\$13

four slices of house made bread, diced organic tomatoes, basil, garlic and extra virgin olive oil

GARLIC BREAD – add mozzarella \$9/\$13

four slices of house made bread, brushed with garlic and parsley cured in extra virgin olive oil

SEAFOOD STEW "GUAZZETTO" \$15

prawns, calamari, clams, in a light tomato and white wine broth, served with a crostini

GRANDMA'S MINISTRONE \$6/\$11

seasonal organic veggies and beans in their broth with herb bouquet

MEATBALLS & POLENTA \$13

grass fed beef "polpette", roasted in pizza oven and braised in our marinara, with roasted polenta

BURRATA & CAPONATA \$14

creamy mozzarella, seasonal goodies from the garden caponata style.

EGGPLANT PARMIGIANA \$16

layers of brick oven roasted eggplant with marinara, mozzarella, Parmigiano, basil

BOARDS

MEAT prosciutto di Parma, artisanal ham "prociutto cotto", salame Genova, seasonal cured meat \$ 19

CHEESE parmigiano reggiano, gorgonzola, fontina, seasonal cheese, mostarda from Cremona \$13

COMBO meat & cheese above

SALADS

ADD CHICKEN / MEDITERRANEAN PRESERVED TUNA \$4

GARDEN \$7

greens, arugula, kale, cherry tomato, carrots, Taggiasche olives, balsamic vinaigrette dressing

MEDITERRANEA \$10 / \$14

greens, Taggiasche olives, cherry tomatoes, fresh fior di latte Mozzarella, balsamic vinaigrette dressing

SANTACROCE \$10 / \$14

greens, kale, arugula, fennel, carrot, toasted hazelnut, feta, Parmigiano, lemon citronette dressing

CONTADINO \$10 / \$14

greens, arugula, pears, walnut, gorgonzola, Modena balsamic reduction dressing

CAESAR \$13

greens, heart of romaine, croutons, parmigiano, authentic Caesar dressing

ALL'ITALIANA \$14

greens, heart of romaine, red onion, tomato, egg, Italian tuna in olive oil, white wine vinegar dressing

PIZZAS AND CALZONS

ADD PROSCIUTTO / HAM / SAUSAGE / PEPPERONI / SALAME / ANCHOVIES \$3

ADD ARUGULA / CHERRY TOMATO / OLIVES \$2

MARGHERITA tomato sauce, mozzarella, basil \$13

BUFALINA tomato sauce, double mozzarella, cherry tomatoes, basil \$17

PEPPERONI tomato sauce, mozzarella, artisanal pepperoni \$15

CAPRICCIOSA tomato sauce, mozzarella, artisanal ham, mushrooms, one egg \$17

STAGIONI tomato sauce, mozzarella, artisanal ham, mushroom, taggiasche olives, artichokes \$17

SAUSAGE tomato sauce, mozzarella, house made sausage \$16

PARMA tomato sauce, mozzarella, arugula, fresh sliced Prosciutto di Parma \$19

MAMMAROSA tomato sauce, mozzarella, thin sliced seasonal veggies \$16

MEO tomato sauce, mozzarella, salame Genova, sausage, fontina, red onion \$17

SICILIANA tomato sauce, mozzarella, anchovies, taggiasche olives, capers, oregano \$16

DIAVOLA tomato sauce, mozzarella, calabrese pepperonci, bell pepper, salame Genova \$16

BURRATOZZA tomato sauce, garlic and parsley oil, anchovies, fresh burrata \$19

NOSTROMO tomato sauce, mozzarella, onions, preserved tuna \$18

NO TOMATO SAUCE

AOSTA mozzarella, fontina, artisanal ham, garlic and parsley, mushrooms \$17

PORCINI TRUFFLE mozzarella, garlic and parsley, goat cheese, porcini truffle cream \$19

FOUR-MAGGI mozzarella, fontina, gorgonzola, Parmigiano \$16

SEABRIGHT mozzarella, cherry tomato, lightly spiced kale, house sausage, fontina \$17

TRICOLORE ALLA CAPRI baked and fresh mozzarella, cherry tomato, arugula \$16

CALZONI

CALZONE NAPOLETANO filled with sauce, mozzarella, ricotta, artisanal ham \$17

CALZONE TRAMONTI filled with sauce, mozzarella, mushroom, egg \$18

PASTAS

GNOCCHI FONDUTA CHEESE SAUCE \$17

hand made potato dumplings in classic Fontina creamy sauce

SPAGHETTI POMODORO add meatballs \$13/\$17

San Marzano and cherry tomato marinara with garlic and basil, Parmigiano

SEAFOOD RISOTTO \$22

Carnaroli gourmet rice with calamari, prawns, clams, reduced in their broth

PAPPARDELLE BOLOGNESE \$17

a classic Italian meat sauce with ribbons of egg noodles, Parmigiano

FETTUCINE BOSCAIOLA add sausage \$17/\$21

with sundried porcini and seasonal fresh mushrooms, light cream and a drizzle of real truffle infusion

LASAGNA \$18

layers of egg noodles, bechamelle and Bolognese, in Northern Italian style

DESSERT

GELATO chocolate, strawberry, vanilla, special of the day

single/two scoops \$4/7\$

affogato \$7

coppa napoleon \$10

macedonia fruit paradise \$9

PANNACOTTA \$8

nature, topped with caramel

TIRAMISU \$8

the authentic recipe from Treviso , but in a glass

GIANDUJA \$12

nutella calzone, from the pizza oven

BRUNCH

SATURDAY AND SUNDAY 11am-2pm

POLENTA AVOLCANO \$15

Roasted polenta topped with Bolognese and fried egg, with sautee kale

MEDITERRANEAN BENEDICT \$13

Two slice of garlic bread topped with melted mozzarella, poachd eggs, marinara

OPEN FACE PANINO CAPRESE \$12

Fior di latte mozzarella, seasonal tomatoes, basil, extra virgin

CROISSANT PARMA \$12

Prosciutto di Parma, goat cheese, arugula, real truffle infused oil

FRITTATAS \$13

Classic, ham & fontina

Florentin, ricotta & kale

Prawns, zucchini, goat cheese, green onion

THE CHOICES ABOVE COME WITH A SIDE OF POTATO/ FRUIT / SALAD

NUTELLA CROISSANT \$4

All butter fresh baked croissant, filled with Nutella

SNOWBALL \$10

Fruit, yougurt, granola, whipped cream

HAPPY HOUR

MONDAY TO FRIDAY 4pm-6pm

MARINATED OLIVES \$4

GIARDINIERA \$3

BRUSCHETTA 2 PIECES \$5

MEATBALLS 2 PIECES \$6

MINI MEAT BOARD \$9

prosciutto di Parma, artisanal ham "prosciutto cotto", salame Genova

PICCOLA CAPRESE \$8

mozzarella, taggiasche olives, oregano, extra virgin

MAURO'S CICCHETTO \$5

egg, salsa verde, anchovies