

## A P P E T I Z E R S

**OLIVES & GIARDINIERA** GF | VEGAN | DF

cured green olives from Castelvetrano “Nocellara del Belice”, homemade pickled veggies 8

**BRUSCHETTA** VEGAN | DF

toasted homemade bread, diced organic tomatoes, basil, garlic & EVOO 10

**GARLIC BREAD** VEGAN

4 slices of our homemade bread topped with garlic, herbs & EVOO 9 **ADD MOZZARELLA** VGT 12

**MEATBALLS & POLENTA**

grass-fed beef “polpette” braised in our marinara with roasted polenta & Parmigiano 13

**BURRATA & CAPONATA** GF | VGT

creamy mozzarella on a bed of goodies from the garden sautéed with capers & olives 14

**GRANDMA’S MINISTRONE** VEGAN

seasonal organic veggies & beans slowly cooked in an herb bouquet 6 | 11

## B O A R D S

**CURED MEAT** GF | DF

prosciutto di Parma, artisanal ham “prosciutto cotto”, salame Genova 17

**GOURMET CHEESE** GF | VGT

Parmigiano & balsamic, nut-encrusted goat cheese, gorgonzola, fontina & jam 13

**COMBO BOARD** GF | DF

nice to share... meat & cheese pack! 24

## P A S T A

**GNOCCHI CHEESE ‘VALDOSTANA’** VGT

fluffy potato dumplings in a classic creamy sauce with Fontina & Parmigiano Reggiano 17

**SPAGHETTI AL POMODORO** VGT

San Marzano marinara with garlic, cherry tomatoes, basil, EVOO & Parmigiano Reggiano 13

**SPAGHETTI & MEATBALLS**

with grass-fed beef “polpette”, EVOO & Parmigiano Reggiano 17

**RAVIOLI A LA BOSCAIOLA** VGT

white truffle & sundried porcini, sautéed cremini, rosemary & Parmigiano Reggiano 20

**PAPPARDELLE A LA BOLOGNESE**

ribbons of egg noodles with grandma Enza’s meat sauce & Parmigiano Reggiano 17

**FETTUCCINE PESTO** VGT

egg noodles with authentic Genovese pesto, potatoes & green beans 17

**PENNE A LA PESCATORA** DF

calamari, clams, prawns & salmon in a light tomato, white wine sauce & parsley 19

## S P E C I A L T I E S

**EGGPLANT PARMIGIANA** VGT

brick oven roasted eggplant, marinara, mozzarella, Parmigiano Reggiano & basil 16

**LASAGNA**

layers of egg noodles, béchamel, Bolognese, mozzarella & Parmigiano, northern Italian style 18

**SEAFOOD STEW “GUAZZETTO”** DF | GF without crostini

prawns, calamari, clams, salmon in a light tomato & white wine broth served with crostini 15

**SALMON FILET** GF

fresh caught, roasted in our pizza oven & served on a bed of arugula with country style roasted

potatoes & Italian tzatziki 23

**CHICKEN PARMIGIANA**

free-range chicken thigh “a la Milanese” layered with mozzarella & artisanal ham, topped with

marinara, oregano & Parmigiano Reggiano, roasted in our brick oven & served in the pan 22

## D R I N K S

**PELLEGRINO SODA** lemon, orange, or pomegranate 4

**SAN PELLEGRINO** sparkling water 4

**LEMONADE** or ICED TEA 4

**ESPRESSO** or COFFEE 3

**COKE** | **SPRITE** glass bottle 4

**MARTINELLI’S** Apple juice 4

**TEA & INFUSION** 3

**CAPPUCCINO** 4

## H A P P Y H O U R MONDAY TO FRIDAY 4 ~ 6pm

**OLIVES & GIARDINIERA** GF | VEGAN | DF 5

**BRUSCHETTA** two slices VEGAN | DF 5

**GARLIC BREAD** two slices VEGAN | DF 5

**MEATBALLS** two “polpette” & crostini 6

**APERITIVO BOARD** selection of cured meat & cheese 10

**SELECTED WINES & PROSECCO \$8 HOUSE WINE, BEERS, SANGRIA & MIMOSA \$5**

## S A L A D S

**GARDEN** GF | VEGAN | DF

greens, kale, arugula, olives, cherry tomatoes, carrots & balsamic vinaigrette dressing 7

**SANTA CROCE** GF | VGT

greens, kale, arugula, fennel, carrots, toasted hazelnuts, feta, Parmigiano Reggiano & “citronette” dressing 10 | 14

**CONTADINO** GF | VGT

greens, arugula, pears, walnuts, Gorgonzola & Modena balsamic reduction 10 | 14

**MEDITERRANEA** GF | VGT

greens, cherry tomatoes, olives, mozzarella & balsamic vinaigrette 10 | 14

**NICOISE** GF | DF

greens, potatoes, green beans, onion, tomatoes, egg, ‘Rio Mare’ tuna, Dijon dressing 15

## P I Z Z A S & C A L Z O N E S

**MARGHERITA** VGT tomato sauce, mozzarella & basil 13

**BUFALINA** VGT tomato sauce, double mozzarella, cherry tomatoes & basil 17

**PEPPERONI** tomato sauce, mozzarella, artisanal pepperoni 15

**CAPRICCIOSA** tomato sauce, mozzarella, artisanal ham, mushrooms & egg 17

**STAGIONI** tomato sauce, mozzarella, artisanal ham, mushrooms, olives & artichoke 17

**SAUSAGE** tomato sauce, mozzarella, homemade Italian sausage 16

**PARMA** tomato sauce, mozzarella, arugula, fresh sliced Parma prosciutto 19

**NOSTROMO** tomato sauce, mozzarella, onion & preserved Italian tuna 18

**MAMMAROSA** VGT tomato sauce, mozzarella, thinly-sliced seasonal veggies 16

**MEO** tomato sauce, mozzarella, salame, sausage, fontina & red onion 17

**SICILIANA** tomato sauce, mozzarella, anchovies, olives, capers & oregano 16

**DIAVOLA** tomato sauce, mozzarella, salame “Genova” & pepperoncino Calabrese 16

**BURRATOZZA** tomato sauce, anchovies, garlic & parsley, topped with Burrata 19

**FOUR – MAGGI** VGT mozzarella, fontina, gorgonzola & Parmigiano Reggiano 16

**PORCINI TRUFFLE** VGT mozzarella, garlic, parsley, goat cheese, porcini truffle sauce 19

**SEABRIGHT** mozzarella, cherry tomatoes, lightly spiced kale, homemade sausage & fontina 17

**AOSTA** mozzarella, artisanal ham, fontina, mushrooms, garlic & parsley olive oil 18

**PESTO** VGT mozzarella, Genovese pesto, cherry tomatoes, potatoes & green beans 16

**CALZONE NAPOLETANO** filled with sauce, mozzarella, ricotta and artisanal ham 17

**CALZONE TRAMONTI** VGT filled with sauce, mozzarella, mushrooms & egg 18

**ADD SAUSAGE | ARTISANAL HAM | CURED TUNA | CHICKEN | PRAWN \$4 OLIVES | ONE VEGGIE \$2**

## D E S S E R T S

**GELATO** GF | VGT

old school vanilla cream or chocolate decadence one 4 | two 7

**SORBETTO** GF | VGT | DF

seasonal selection... ask what is available today one 4 | two 7

**AFFOGATO** GF | VGT

old school vanilla cream gelato, finished with a shot of espresso 8

**TIRAMISU’** VGT

the original recipe from Treviso ... in a glass 8

**PANNACOTTA** GF | VGT

the classic and delicious fresh cream custard, topped with caramel 8

**GIANDUJA**

world famous Nutella calzone from the pizza oven- great to share! 12 | “ALAMODE” 16

## B R U N C H SATURDAY & SUNDAY 11am ~ 2pm

**WITH YOUR CHOICE OF ROASTED POTATOES, FRUIT SALAD OR GARDEN SALAD**

**POLENTA VOLCANO’** GF

roasted polenta topped with Bolognese, one fried egg, sautéed kale & Parmigiano 15

**OPEN FACE CAPRESE** VGT

toasted homemade bread, fresh mozzarella, tomato, extra virgin olive oil & basil 12

**PARMA PANINO**

toasted homemade bread, Parma prosciutto, goat cheese, arugula & truffle oil 13

**MEDITERRANEAN BENEDICT** VGT

two poached eggs on mozzarella garlic bread, topped with marinara & Parmigiano 15

**FRITTATAS:** **HAM & CHEESE** GF Italian artisanal ham & fontina cheese 14

**FLORENTINE** GF | VGT kale, ricotta & Parmigiano 14

**SEABRIGHT** GF prawns, zucchini & onions 15