

PLATTERS

BRUSCHETTA <i>Housemade Rustic Bread, Vine Ripe Tomatoes, Garlic, Parmigiano Reggiano, Organic Basil</i>	70
GARLIC BREAD <i>(Cheese-Additional \$8)</i>	60
SFINCIONE <i>Authentic Sicilian Style Pizza, Caramelised Onions, Caciocavallo Cheese, Oregano, Seasoned Bread Crumbs, Anchovy</i>	90
CLASSIC ANTIPASTO <i>Soppressata, Prosciutto di Parma, Mortadella, Marinated Artichokes, Sun Dried Tomatoes, Roasted Peppers, Bocconcini Mozzarella, Mixed Olives, Parmigiano Reggiano</i>	145
MOZZARELLA CAPRESE <i>Sliced Fior di Latte Mozzarella, Vine Ripe Tomato Slices, Organic Basil (Roasted Peppers-Additional \$10)</i>	70
PROSCIUTTO & FRESH FRUIT <i>Prosciutto di Parma, Cantaloupe, Seasonal Berries</i>	95
FRESH FRUIT SKEWERS <i>Cantaloupe, Grapes, Kiwi, Pineapple, Strawberries Minimum 2 Dozen</i>	\$84 Per Dozen
SEASONAL FRUIT & ARTISANAL CHEESES	Market Price
CARPACCIO STYLE PORCHETTA <i>Pork loin, Filling of Pancetta, Fresh Rosemary, Garlic, Pecorino, Juniper Berries, Seasoned Bread Crumbs</i>	125
MINI CRAB CAKES <i>Lump Crab Meat, Tartar Sauce Minimum 2 Dozen</i>	\$108 Per Dozen
SMOKED NORWEGIAN SALMON <i>Cucumber & Radish Slices, Red Onions, Capers, Lemon Jus, Chives</i>	150
SHRIMP COCKTAIL <i>Wild U-15 Shrimp, Lemon Wedges, Classic Cocktail Sauce Minimum 2 Dozen</i>	Market Price
SALADS Served by the Bowl	
PASTA <i>Campanelle, Cherry Tomatoes, Mozzarella, Black Olives, Lemon Zest Vinaigrette, Organic Basil</i>	65
CAPRESE <i>Organic Field Greens, Cubed Mozzarella, Cherry Tomatoes, Red Onions, House-Made Orange Vinaigrette</i>	60
APPLE <i>Organic Field Greens, Gala Apple Slices, Ricotta Salata, Toasted Almonds, Golden Raisins, House-Made Creamy Balsamic Vinaigrette</i>	60
GARDEN <i>Romaine Lettuce, Grape Tomatoes, Red Onions, Cucumbers, Sliced Carrots, House-Made Red Wine Vinaigrette</i>	55
CAESAR <i>Romaine Lettuce, Herb Croutons, Shaved Parmigiano Reggiano, Classic Caesar Dressing</i>	50
POTATO <i>Red Bliss Potatoes, Mustard Vinaigrette, Fresh Parsley</i>	60
GERMAN <i>String Beans, Red Bliss Potatoes, Red Onions, Extra Virgin Olive Oil, Red Wine Vinaigrette</i>	65
QUINOA <i>Organic Quinoa, Cherry Tomatoes, Corn, Black Beans, Green Peppers, Red Onions, Jalapeño, Lime Vinaigrette</i>	60
SICILIAN MACEDONIA <i>Strawberries, Blueberries, Pineapple, Cantaloupe, Watermelon, Grapes</i>	65
SEAFOOD <i>Calamari, Scallops, Octopus, Shrimp, New Zealand Mussels, Celery, Red Onions, Chili Flakes, Parsley, Lemon Juice, Extra Virgin Olive Oil, Dry White Wine</i>	Market Price



POULTRY

MARSALA <i>Organic Cremini Mushrooms, Marsala Reduction, Fresh Parsley</i>	70	140
PIZZAIOLA <i>Capers, Gaeta Olives, Light Plum Tomato, Oregano, Pecorino</i>	70	140
GORGONZOLA <i>Creamed Gorgonzola Reduction, Shiitake Mushrooms</i>	70	140
PARMIGIANA <i>Light Plum Tomato, Organic Basil</i>	70	140
SALTIMBOCCA <i>Pancetta, Fresh Sage, Marsala Jus</i>	70	140
GIAMBOTTA <i>Oven Roasted, Sweet Sausage, Potatoes, Fresh Rosemary, Aus Jus</i>	70	140
CACCIATORE <i>Sautéed Green Peppers, Gaeta Olives, Pecorino, Capers, Light Plum Tomato Sauce</i>	70	140
PICCATA <i>Capers, Garlic, Lemon Emulsion, Parsley</i>	70	140
FRANCESE <i>Egg Wash Batter, Chives, Lemon Emulsion, Light Cream Reduction</i>	70	140

BEEF & PORK

SAUSAGE & PEPPERS <i>Roasted Sausage, Marinated Peperonata</i>	60	120
SAUSAGE & MEATBALLS <i>Light Plum Tomato</i>	65	130
PORCHETTA <i>Pork Loin, Filling of Pancetta, Fresh Rosemary, Garlic, Pecorino, Juniper Berries, Seasoned Bread Crumbs</i>	\$80 1/2 Loin \$160 Full Loin	
BRACIOLE <i>Filling of Pecorino, Scallion, Parsley, Seasoned Bread Crumbs, Minimum of 14 Pieces Light Plum Tomato</i>	Beef \$14 Per Piece Pork \$12 Per Piece	

FISH & SEAFOOD

ATLANTIC SALMON <i>Oven Roasted, Pignoli Nuts, Fresh Dill, Saffron Cream Reduction, Toasted Bread Crumbs</i>	Market Price
BRANZINO <i>Blistered Cherry Tomatoes, Organic Basil, Tomato Consommé, Red Pepper Flakes</i>	Market Price
COD OREGANATA <i>Oven Roasted, Seasoned Bread Crumbs, White Wine</i>	Market Price
CAST IRON SEARED SHRIMP <i>Wild Gulf Shrimp, Cast Iron Seared, Sicilian Style Cherry Tomato Ratatouille</i>	Market Price

PASTA

	HALF	FULL
AMATRICIANA <i>Rigatoni, Sautéed Pancetta, Organic Basil, Light Plum Tomato, Red Pepper Flakes, Pecorino</i>	65	95
NORMA <i>Pennette, Sicilian Style Eggplant Ragù, Organic Basil, Ricotta Salata</i>	65	95
TORTELLINI <i>Shiitake Mushrooms, White Truffle Oil, Toasted Bread Crumbs, Light Cream Reduction</i>	65	95
BARESE <i>Orecchiette, Sweet Sausage, Broccoli Rabe, Pecorino</i>	70	110
VODKA <i>Pennette, Sautéed Pancetta, Petite Peas, Classic Vodka Sauce</i>	65	95
BERGAMASCA <i>Rigatoni, Sautéed Cremini, Sweet Sausage, Light Plum Tomato, Parmigiano</i>	70	110
BAKED ZITI	65	95
RAVIOLI <i>Spinach & Mozzarella Filling, White Truffle Oil, Light Cream Reduction, Toasted Bread Crumbs</i>	65	95
PASTA AL FORNO <i>Sicilian Style Baked Anelletti, Beef Ragù, Béchamel, Melted Mozzarella</i>	70	110
FOUR CHEESE RAVIOLI <i>Light Plum Tomato Sauce, Organic Basil</i>	65	95
ORTOLANA <i>Julienne Zucchini, Carrots, White Wine, Petite Peas, Ricotta Salata</i>	70	110
STUFFED SHELLS <i>Light Plum Tomato, Organic Basil, Provolone Cheese</i>	65	95
GAMBERETTI <i>Conchiglie, Sautéed Shrimp, Petite Peas, Pink Sauce</i>	70	110
ARRABBIATA <i>Pennette, Sautéed Long Hots, Light Plum Tomato Sauce, Pecorino</i>	65	95
POLPETTINE <i>Conchiglie, House-Made Baby Meatballs, Light Plum Tomato Sauce, Organic Basil</i>	70	110

VEGETABLES & SIDES

ROASTED ASPARAGUS <i>Sautéed Garlic, Parmigiano Reggiano</i>	60	90
BUTTERED BLISS POTATOES <i>Garlic Powder, Herbes de Provence</i>	60	90
CREAMED POLENTA	\$16 Per Quart	
BROCCOLI RABE <i>Roasted Garlic, Red Pepper Flakes</i>	70	110
STRING BEANS & BABY CARROTS <i>Sautéed Onions</i>	60	90
ROASTED BRUSSEL SPROUTS <i>Sautéed Pancetta, Fresh Nutmeg</i>	60	90
RED CABBAGE <i>Slow Braised, Reduced Caramelised Red Wine Vinaigrette</i>	60	90
SAVORY WHITE CABBAGE <i>Braised, Parmigiano Reggiano, Fresh Nutmeg, Creamed Velouté</i>	60	90
EGGPLANT ROLLATINI <i>Batter Dipped Eggplant, Seasoned Ricotta, Organic Basil, Light Plum Tomato, Parmigiano Reggiano</i>	70	110
COLESLAW	\$16 Per Quart	

DESSERTS

	HALF	FULL
PROFITEROLE <i>Eclair Shell, Whipped Cream Filling, Warm Raspberry Ganache</i>	60	90
MILLEFOGLIE <i>Pastry, Lemon Essence Pasticcera Cream, Wildflower Honey, Almond Gratinato</i>	70	110
MINIATURE CANNOLI	\$36 Per Dozen Minimum 2 Dozen	
ALMOND BISCOTTI	\$48 Per Dozen Minimum 2 Dozen	