

ITALIANO RUSTICO

FIRST COURSE

choice of

BEET SALAD

Baby arugula, roasted beets & goat's cheese in our house-made balsamic vinaigrette

CAESAR SALAD

Crispy romaine & crunchy croutons tossed in our creamy house-made caesar dressing with parmesan cheese

AVOCADO CASHEW CAESAR WITH PARMESAN

Crispy romaine with an avocado, lemon juice based dressing topped with our own plant-based parmesan cheese
**vegan, contains nuts*

BOCCONCINI FRITTI

Baby mozzarella balls coated in bread crumbs, lightly fried & served with our delicious house-made tomato red pepper jam

ARANCINI

Classic Italian rice balls stuffed with Earth Island mozzarella, peas, lightly fried & served with marinara sauce
**vegan, gluten free*

SECOND COURSE

choice of

SPAGHETTI CARBONARA

A staple in Roman trattorias, spaghetti with pecorino romano cheese, fresh eggs, prosciutto cotto (ham) & black pepper

CANNELLONI FORMAGGIO

Ricotta & spinach filled cannelloni baked in our pomodoro sauce with cream, mushrooms & parmesan & mozzarella cheese

PENNE CAPRI

Grilled chicken, mushrooms, spinach & cherry tomatoes cooked in white wine & garlic & garnished with shavings of grana padano cheese

PIZZA TRADIZIONALE

Pomodoro sauce, mozzarella cheese, bacon, onions & mushrooms

PIZZA MARGHERITA

The classic pizza from Naples with pomodoro sauce, fresh fior di latte & basil **vegan version available*

AGNOLOTTI IN BUTTER SAUCE

Agnoletti filled with our tofu, cashew based ricotta in a vegan butter sauce with sautéed mushrooms
**vegan, contains nuts*

SPAGHETTI

With peas, sautéed spinach, plant-based parmesan in a sweet potato cream sauce **vegan*

DESSERT

choice of

ZEPPOLE

Mini Italian doughnuts dusted with cinnamon & sugar & served with a dollop of fresh whipped cream

TIRAMISU

Layers of espresso & liqueur soaked lady fingers & creamy mascarpone cheese, dusted with cocoa powder

CHOCOLATE SOUFFLÉ CAKE

We make this deliciously chocolate, warm soufflé cake in-house

VEGAN CHOCOLATE BROWNIE WITH COCONUT WHIPPED CREAM

Rich & decadent raw chocolate brownie topped with coconut whipped cream & berries

ITALIANO TRADIZIONALE

ANTIPASTO

BRUSCHETTA

Calabrese bread toasted & topped with olive oil, garlic, tomatoes & basil

FIRST COURSE

choice of

PROSCIUTTO E ASIAGO

Prosciutto, asiago, marinated green & black olives, crostini

CAESAR SALAD

Crispy romaine, creamy caesar dressing, parmesan, croutons

BOCCONCINI FRITTI

Lightly fried baby mozzarella balls with a delicious house-made tomato red pepper jam

SECOND COURSE

choice of

GNOCCHI ASIAGO

House made gnocchi with asiago cream sauce, spinach & crispy shallots

PAPPARDELLE SALSICCIA

Crumbled house made Italian sausage, cherry tomatoes, caramelized onions, olive oil garlic sauce finished with grana padano & arugula

CHICKEN ASIAGO

Chicken breast stuffed with asiago cheese, spinach & caramelized onions served with garlic mashed potatoes, seasonal vegetables & a honey mustard cream sauce

LAMB SHANK

Braised New Zealand lamb shank with pan jus & garlic mashed potatoes

SALMON

Grilled Atlantic salmon, fingerling potatoes, seasonal vegetables & lemon caper aioli

NEW YORK STRIPLOIN

(additional \$6)

10 oz New York striploin served with garlic mashed potatoes & a mushroom demi glace

DESSERT

choice of

ZEPPOLE

Mini Italian doughnuts dusted with cinnamon & sugar & served with a dollop of fresh whipped cream

TIRAMISU

Layers of espresso & liqueur soaked lady fingers & creamy mascarpone cheese, dusted with cocoa powder

CHOCOLATE SOUFLÉ CAKE

We make this deliciously chocolate, warm soufflé cake in-house