



POP UP PATIO MENU

BEVERAGES

KROMBACHER PILS (4.8%) 14oz
Organic & full bodied beer refined bitter taste, brewed with barley malt 7.95

APEROL SPRITZ
Prosecco, Aperol, soda 10.00

APPETIZERS

MEATBALL APPETIZER
Four house-made, wood-oven baked, ground beef & ricotta meatballs with pomodoro sauce, stracciatella cheese, basil oil, grilled bread 16.35

MUSSELS
In a spicy tomato broth 15.95

CALAMARI GRIGLIA ALLA PUTTANESCA
Grilled calamari, tomatoes, black olives, capers, lemon, olive oil 14.45

ANTIPASTO
Prosciutto, sopressata, pecorino, grana padano, warm olives, crostini 24.50

SALADS *add: 4 oz. chicken breast 6.95
salmon 13.95 / 8 oz. steak 21.95 / anchovies 2.45*

INSALATA DI BARBABIETOLE
Beets, chèvre, arugula, balsamic vinaigrette 9.75 / 15.25

INSALATA MISTA
Mixed greens, cherry tomatoes, cucumber, balsamic vinaigrette 10.25 / 14.65

INSALATA CESARE
Crispy romaine, creamy caesar dressing, shaved parmigiana, croutons 10.85 / 15.95

INSALATA ROMA **contains nuts*
Mixed greens, chèvre, toasted walnuts, roasted red peppers, balsamic vinaigrette 10.85 / 15.95

AVOCADO CASHEW CAESAR WITH PARMESAN **contains nuts*
Crispy romaine with an avocado, cashew, lemon juice based dressing topped with our own plant-based parmesan cheese 9.75/14.95

MAINS

add seasonal vegetables 6.10

CHICKEN PARMIGIANA
Breaded chicken scaloppine, tomato sauce, mozzarella & parmesan, linguini pomodoro 23.75

STEAK & GNOCCHI **contains nuts*
8 oz New York striploin served with gnocchi in a gorgonzola cream sauce, toasted walnuts 33.50

LAMB SHANK
Braised New Zealand lamb shank with pan jus & garlic mashed potatoes 25.95

ATLANTIC SALMON
Pan seared salmon served with lemon caper aioli, crispy fingerling potatoes & seasonal vegetables 26.55

CHICKEN ASIAGO
Chicken breast filled with spinach, caramelized onions & asiago with honey mustard cream sauce, garlic mash, seasonal vegetables 24.95

PASTA

add: smoked salmon 4.85 / spicy Italian sausage 4.85 / chicken 4.85 / shrimp 4.85

LINGUINI DI MARE
Shrimp, bay scallops, calamari, mussels in a light olive oil tomato sauce 22.55

LINGUINI POLLO PESTO **contains nuts*
Grilled chicken, pesto, cream, roasted cherry tomatoes 20.25

RIGATONI BOLOGNESE
Rigatoni mezzi, traditional tomato & braised beef sauce 20.25

PENNE CAPRI
Grilled chicken, mushrooms, spinach, cherry tomatoes, white wine, garlic, grana padano 21.75

SPAGHETTI CARBONARA
Leeks, pancetta, prosciutto cotto, egg, black pepper, white wine, cream, parmesan 20.25

GNOCCHI GORGONZOLA **contains nuts*
House made gnocchi in a gorgonzola cream sauce with toasted walnuts 20.25

SPAGHETTI & MEATBALLS
House made beef & ricotta meatballs, pomodoro sauce, basil 20.25

VEGAN AGNOLOTTI IN BUTTER SAUCE **contains nuts*
Agnolotti filled with our tofu, cashew based ricotta in a vegan butter sauce with vegetables 19.00

PIZZA

vegan cheese available 2.00

PIZZA SALSICCIA ITALIANA
Pomodoro sauce, fior di latte, crumbled spicy Italian sausage, caramelized onions, roasted red peppers 18.95

PIZZA DIAVOLA
Pomodoro sauce, fior di latte, spicy salami, basil, chillies, black olives 17.95

PIZZA MARGHERITA
Pomodoro sauce, fior di latte, basil 16.95

PIZZA BUFALINA
Pomodoro sauce, mozzarella di bufala, basil 18.95

PIZZA POLLO "BBQ"
Pomodoro sauce, mozzarella, slow roasted chicken, chipotle BBQ sauce, roasted red pepper, charred red onions 16.95

PIZZA SALMONE
Smoked salmon, mozzarella, panna di cucina (mascarpone cream), arugula, lemon 19.85

PIZZA PESTO & MOZZARELLA FRESCA
Pesto, fior di latte mozzarella, oven roasted tomatoes 16.95

PIZZA FICHI
Mascarpone, prosciutto, figs, grano padano, honey, arugula 19.85

VEGAN SAUSAGE PIZZA
Tomato sauce, Earth Island mozzarella, fennel sausage, roasted red peppers, basil 17.00