

# ITALIANO RUSTICO

## FIRST COURSE

*choice of*

### MISTA SALAD

Baby arugula & mixed lettuce, radicchio, fennel, cherry tomatoes, Peruvian peppers, white balsamic honey vinaigrette

### CAESAR SALAD

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

### BOCCONCINI FRITTI

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

### AVOCADO CASHEW CAESAR

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

### VEGAN 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

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*choice of*

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### CHOCOLATE SOUFLÉ CAKE

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