



6 Course Alla Famiglia | \$65

9 Course Alla Famiglia | \$85

### SMALL

Rosemary & Sundried Tomato Focaccia, Marinated Olives | \$9

Italian Sausage, Stewed White Beans, Sundried Tomatoes, Oregano | \$13

Aged Beef Meatballs, Pomodoro, Basil, Grilled Ciabatta, Pecorino | \$13

Fried Soft Shell Crab, Chili Oil, Garlic Aioli, Basil | \$14

Prosciutto & Salami - \$15 add *grilled ciabatta* \$2

Grilled Artichoke, Ricotta, Arugula, Pickled Onions, Pine Nuts, Herb Dressing | \$16

Burrata, Olive Oil, Grilled Ciabatta, Smoked Sea Salt, Black Pepper | \$17

Charred Octopus, Romanesco Sauce, Herb Puree, Bread Crumbs | \$17

Beef Carpaccio, Smoked Mushrooms, Capers, Shallots, Aioli, Grilled Ciabatta | \$17

### LARGE

Spaghetti Carbonara, Bacon, Black Pepper, Egg Yolk, Pecorino | \$19

Cannelloni, Pomodoro, Ricotta, Mushroom, Spinach, Pecorino | \$22

Maltagliati, Amatriciana, Bacon, Tomato, Parmesan | \$23

Saffron Risotto, Roasted Prawns, Parsley, Parmesan | \$25

Linguini Vongole, Clams, Tomato, White Wine, Garlic, Chili Flakes, Parsley | \$25

Ricotta Ravioli, Sage, Brown Butter, Black Pepper | \$26

Malfalda, Aged Beef Ragu, Olives, Capers, Parmesan | \$27

Diefenbaker Trout, Cauliflower, Capers, Raisins, Lemon Gremolata, Breadcrumbs | \$30

Steak Bavaglino, Charred Rapini, Balsamic Aioli, Pine Nuts, Pecorino | \$32

### DESSERT

Raspberry Sorbet, Limoncello | \$6

Peanut Butter Budino, Chocolate Sauce, Whipped Cream | \$12

Almond Olive Oil Cake, Lemon Cream | \$12

***\*Gluten free pasta available. Additional \$2\****

