



Antipasti (Starters)

BRUSCHETTA (for 2)

Toasted baguette topped with an assortment of local tomatoes mixed with olive oil, bocconcini cheese and fresh herbs.

\$6

Panzanella Salad

Tomato salad tossed with bocconcini cheese, seasoned toasted bread Red pepper, onion, cucumber tossed with fresh basil olive oil

\$13

Calamari alla griglia

Grilled squid marinated in olive oil, garlic and lemon, finished with a balsamic glaze.

\$13

Polpette SanGiovannese

Meatballs in a tomato basil sauce. A family recipe passed down over generations.

\$13

Melanzane alla Parmigiana

Eggplant layered with fresh tomato sauce, mozzarella cheese, Parmigiano cheese, ricotta and Italian seasoned breadcrumbs.

\$15

Antipasto Divino

An assortment of cured meats and marinated vegetables

\$13

Pasta

Mamma's Ravioloni

Jumbo size ravioli in a blush vodka sauce

\$22

Gnocchi Alla Papalina

Potato dumplings in a blush sauce with mushrooms & prosciutto.
(also available in a basil tomato sauce)

\$20

Fettuccini della Nonna

Artisan egg pasta noodles topped with sautéed shrimps, garlic and white wine sauce.

\$24

NONNA'S SPAGHETTI & MEATBALLS

\$20

Pietanze Principali (Entré)

Below dishes are accompanied by chef's choice potato and seasonal vegetables

Salmone Crostata

Wellington of the sea. Fresh salmon, prosciutto, basil cream cheese and fresh spinach wrapped in puff pastry and baked to perfection.

\$28

Pollo Farcito

Roasted chicken breast stuffed with prosciutto, roasted garlic and herb goat cheese.

\$24

Vitello Alla Pastorella

Provimi veal scallopini topped with eggplant & buffalo mozzarella cheese in a Tomato sauce

\$32

FILETTO DI BOSCO

AAA black angus tenderloin in a wild mushroom light cream sauce

\$36