



## Insalata

### Cefalu 12

Little gem, Parmigiano Reggiano, roasted hazelnuts, garlic crostini, anchovy garlic lemon dressing

### Rughetta 13

Radicchio endive baby arugula with honeydew, salted ricotta, blood orange vinaigrette

### Campu 14

Pears, arugula, Parmigiano Reggiano, lemon vinaigrette

### Burrata Caprese 16

Heirloom tomatoes, Burrata Mozzarella cheese, basil, aged balsamic vinegar, EVOO

### Isola 15

Cherry tomatoes, red onions, capers, Piccolini olives, tuna, EVOO

### Add-on to any insalata 8

Chicken, Shrimp, or Salmon

## Zuppe

### Zuppe di' Fasoli 11

Cannellini beans, heirloom tomatoes, oregano

## Contorni

Organic baby kale, pine nuts, garlic - 10.50

Organic spinach, garlic - 10.50

2 Sicilian meatballs - 10.50

Roasted rosemary potatoes w/caper aioli - 10.50

Creamy soft polenta w/Parmigiano Reggiano - 10.50

## Antipasti

### Caponata 13

Chilled sweet & savory eggplant, black olives, capers, garlic crostini

### Antipasto alla Griglia 15

Grilled and marinated eggplant, roasted red pepper, red onion, zucchini

### Fiore di Zucca 16

Zucchini flowers lightly fried & stuffed with Scamorza, provolone, buffalo mozzarella, basil, pomodoro crudo, almonds, EVOO

### Melanzana Impanata 16

Lightly fried & breaded eggplant, whole milk mozzarella, tomato basil sugo

### Frittura Mista 18

Lightly fried & breaded calamari, prawns, artichokes, caper vinegar aioli

### Insalata di Polipo 17

Octopus salad, potatoes, celery, EVOO, lemon juice

### Arancini 14

Sicilian breaded and fried rice balls with beef ragu

### Burrata Prosciutto 25

24mo San Daniele prosciutto, Fioruccio burrata, EVOO, balsamic syrup, garlic crostini

\* We respectfully decline any substitutions or changes made to any of our dishes. We will happily remove ingredients to accommodate dietary needs

\* 20% service charge added to parties of 6 or more

\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



## Primi

### Ragu di Maiale 25

Pappardelle, slowly braised pork, Italian sausage, ribs, hock, guanciale, tomato basil sugo

### Campagnola 26

Pappardelle, ricotta cheese, italian sausage, kale, sweet onions, tomato basil sugo

### Bucatini 'chi Finucchiade' 22

Bucatini, sardines, pine nuts, currants, sweet onion, anchovies, saffron, fennel, toasted bread crumbs

### Linguine Vongole Macchiato 24

Linguine, clams, cherry tomatoes, EVOO, tomato basil sugo

### Risotto allo Scoglio 31

Arborio rice, spot prawn, clams, mussels, calamari, seafood stock, tomato sugo, white wine, butter

### Casarecce Trapanese 23

Casarecce, sun dried tomato and bronte almond pesto, basil, tomatoes

Add spot prawns 8

### Ravioli Porcini Trifolati 24

Porcini ravioli, sweet onions, rosemary, white wine cream sauce

### Gnocchi 22

Pillow soft potato dumplings, Pesto

Add spot prawns 8

## Secondi

### Porchetta al'Forno 27

Oven roasted Heritage pork shoulder, sea salt, rosemary, pork jus and oven roasted rosemary potatoes

### Scottadito d'Angello 37

Grilled Sonoma lamb lollipop, poached chilis & garlic, sauteed broccoli rabe, roasted rosemary potatoes, salsa verde

### Bistecca ai' Ferri 57

Prather ranch 17 oz T-bone charcoaled grilled, poached chilis & garlic, sauteed spinach, roasted rosemary potatoes, served medium

### Spiedini di Pesce Spada 29

Local swordfish rolled and stuffed with garlic, onions, parsley, bay leaf, breadcrumbs, lemon juice, EVOO

### Zuppa di Pesce 35

Sicilian saffron cioppino, lingcod, dungeness crab, clams, mussels, calamari, shrimp, white wine

### Branzino alla Brace 36

Grilled whole Ionian sea bass, salmoregano EVOO, sauteed kale, roasted rosemary potatoes  
(deboned at table)

### Grigliata di Pesce 41

Grilled trio of king salmon, swordfish, tiger spot prawns, salmoregano EVOO

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## Kids

All Dishes 14

### Margherita pizza bread

Acme focaccia, tomato sauce, mozzarella

### Pollo Grigliato

Grilled chicken breast

### Polpette

Mezzi Rigatoni, tomato sauce, sicilian meatball

### Capellini Rosa

Angel hair pasta, tomato cream sauce

### Capellini pomodoro

angel hair pasta, tomato sauce

### Pasta Burro

Choice of pasta, butter, cheese

### Cotoletta e Patatine

Breaded & fried chicken breast w/fries

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