



## DINNER

### ZUPPA

Ask about our daily features

#### Zuppa Del Giorno (soup of the day)

Cup	5
Bowl	8

#### Tuscan Tomato Bread Soup

Cup	5
Bowl	8

### ANTIPASTI

Served with house-made organic artisan bread

<b>Olive Caldi</b>	6
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Warmed, marinated Sicilian olives

<b>Capesante E Gamberi</b>	15
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Scallops and tiger prawns in an olive oil and white wine garlic sauce

<b>Antipasto Misto</b>	21
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Cured meats, assorted cheeses, warmed olives, artichoke hearts, roasted marinated peppers and house-made jam

<b>Polpette Di Pomodoro</b>	14
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Local organic beef meatballs topped with tomato sauce with parmigiano reggiano

<b>Montata</b>	16
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Whipped bufala mozzarella, parmesan polenta, thyme, tomato confit with a house-made jalapeno marmalade

<b>Carpaccio Di Manzo</b>	15
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Local organic beef filet drizzled with lemon and olive oil, organic arugula, parmigiano scallions and capers

<b>Mozzarella Bufala</b>	15
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Santa Lucia buffalo mozzarella, roasted peppers, sea salt and olive oil

<b>Cinque Bruschetta</b>	15
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Five types of bruschetta: marinated roasted peppers, house-made rosemary ricotta, oven-roasted tomato with local goat cheese, lemon ricotta with olive tapenade and classic amorosa tomato bruschetta

<b>Ricotta Fresca Calda</b>	11
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Warmed house-made ricotta, infused with rosemary olive oil and served with warmed olives

<b>Rapini E Salsiccia</b>	14 (rapini only 10)
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Italian broccoli roasted with local house-made organic fennel sausage, garlic and chili flakes

<b>Verdure Miste Al Forno</b>	11
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A medley of oven roasted vegetables and Yukon gold potatoes with parmigiano scallions

<b>Involtini</b>	15
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Roasted eggplant with a combination of mozzarella fior di latte, parmigiano, house-made ricotta, topped with basil and tomato sauce

<b>Finocchio Arrostito</b>	15
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Fire roasted fennel, brocolini, red onion, Sambuca flambe, drizzled in orange juice, topped with toasted almonds and chilli flakes.

### INSALATE

<b>Mele Alla Griglia</b>	14
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Organic spring mix, shredded brussel sprouts, grilled apple, local goat cheese, pine nuts, sesame seeds with an apple cider vinaigrette

<b>Add local organic chicken</b>	4
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<b>Insalata Di Tonno</b>	14
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Organic spring mix, olive oil preserved tuna, artichoke hearts, amorosa tomatoes, red onions, sweet corn, mozzarella fior di latte with a white balsamic vinaigrette

<b>Uva Arrosto</b>	14
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Wild organic arugula, kale, roasted grape trio, toasted pumpkin seeds, local goat cheese with a rose vinaigrette

<b>Add local organic chicken</b>	4
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<b>Caprese</b>	12
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Amorosa tomatoes, mozzarella fior di latte, fresh basil and olive oil

<b>Rucola E Grana</b>	full 10 half 7
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Organic arugula, parmigiano reggiano, amorosa tomatoes, olive oil and lemon

<b>Add prosciutto crudo / beef bresaola / local organic chicken</b>	4
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<b>Kale Caesar</b>	full 13 half 9
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Kale, croutons, crispy capers, parmigiano scallions, house-made caesar dressing, olive oil and lemon


<b>Add local organic chicken</b>	4
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<b>Asparagi E Patate</b>	14
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Fire roasted asparagus, kale and potatoes, dijon grainy mustard, white balsamic dressing, topped with a med-boiled egg, parmigiano and truffle oil



## DINNER

 **MEALSHARE** will provide one meal to someone in need.

### PIZZA ROSSA

We use '00' organic flour for our pizza dough

<p><b>Rosso</b> <span style="float: right;">19</span></p> <p>San Marzano tomato sauce, mozzarella fior di latte, taleggio cheese, spicy soppressata, local home-made organic hot Italian sausage, seasonal hot peppers and chili oil</p>	<p> <b>Prosciutto Cotto</b> <span style="float: right;">17.5</span></p> <p>San Marzano tomato sauce, mozzarella fior di latte, Italian ham and roasted wild mushrooms ***staff secret, add artichoke</p>
<p><b>Margherita</b> <span style="float: right;">14</span></p> <p>San Marzano tomato sauce, mozzarella fior di latte, pecorino romano cheese and fresh basil</p>	<p><b>Soppressata</b> <span style="float: right;">17.5</span></p> <p>San Marzano tomato sauce, mozzarella fior di latte, spicy soppressata and oregano ***staff secret, add wild mushrooms <span style="float: right;">2</span></p>
<p><b>Kale Saltati</b> <span style="float: right;">16.5</span></p> <p>San Marzano tomato sauce, mozzarella fior di latte, kale, roasted garlic and onions, roasted wild mushrooms and artichoke topped with house-made ricotta</p>	<p><b>Salsiccia</b> <span style="float: right;">17.5</span></p> <p>San Marzano tomato sauce, mozzarella fior di latte, taleggio cheese, local home-made organic fennel sausage and roasted peppers</p>
<p><b>Ortolana</b> <span style="float: right;">16.5</span></p> <p>San Marzano tomato sauce, mozzarella fior di latte, local goat cheese, roasted eggplant, zucchini, roasted peppers and kalamata olives ***staff secret, add local organic sausage <span style="float: right;">3</span></p>	<p><b>Di Mama</b> <span style="float: right;">16.5</span></p> <p>San Marzano tomato sauce, mozzarella fior di latte, roasted wild mushroom, kalamata olive, oregano, basil. ***staff secret, add capicola <span style="float: right;">3</span></p>
<p><b>Filetto Di Manzo</b> <span style="float: right;">21</span></p> <p>Local organic beef tenderloin, caramelized onion, horseradish cream, gorgonzola cheese, topped with crispy onions</p>	<p><b>Patate E Pancetta</b> <span style="float: right;">18</span></p> <p>Sliced Yukon gold potatoes, pancetta (Italian bacon), mozzarella fior di latte, gorgonzola cheese and fresh rosemary ***staff secret, add egg <span style="float: right;">2</span></p>
<p><b>Pizza Rucola</b> <span style="float: right;">18.5</span></p> <p>Organic arugula, mozzarella fior di latte, parmigiano reggiano, amorosa tomatoes, <b>choice of: prosciutto crudo or beef bresaola</b></p>	<p><b>Rapini E Salsiccia</b> <span style="float: right;">18</span></p> <p>Italian broccoli, mozzarella fior di latte, local home-made organic fennel sausage, roasted garlic, taleggio cheese and chili flakes</p>
<p><b>Pesto E Pollo</b> <span style="float: right;">18.5</span></p> <p>Almond basil pesto, roasted tomatoes, mozzarella bufala and marinated local organic chicken *** staff secret, add hot peppers <span style="float: right;">2</span></p>	<p> <b>Uva Arrosto</b> <span style="float: right;">17</span></p> <p>Fire roasted grape trio, drunken goat cheese, beemster cheese, house-made ricotta, toasted pinenuts, olive oil and rosemary ***staff secret, add prosciutto <span style="float: right;">3</span></p>
<p><b>Funghi Misti</b> <span style="float: right;">17</span></p> <p>Roasted wild mushrooms, mozzarella fior di latte, taleggio cheese, roasted garlic, fresh parsley with white truffle oil ***staff secret, add soppressata <span style="float: right;">3</span></p>	<p><b>Pera E Prosciutto</b> <span style="float: right;">18.5</span></p> <p>Pear, mozzarella fior di latte, gorgonzola cheese, smoked prosciutto, toasted pecans and honey</p>
<p><b>Gamberi</b> <span style="float: right;">18.5</span></p> <p>Marinated tiger prawns, mozzarella fior di latte, lemon zest, fennel frond, horseradish cream, sweet basil, garlic and parmigiano reggiano</p>	

### PASTA

<b>Daily</b>	
House-made Spaghetti in a pomodoro sauce	15
Add house-made meatballs	each 1.5

### Weekly Feature

House-made pasta

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