

STARTERS & SHARED Plates

Watercress Soup

Chives, Crispy Shallot, Olive Oil \$8

Cured Meats

Prosciutto, Breasola, Soppressata, House Pickles & Garnish \$15

Grilled Asparagus

Pancetta, Hard Cooked Egg, Lemon Aioli, Anchovy Oil \$9

Fire Roasted Castelvetrano Olives

Citrus, Garlic, Herbs \$6

Roasted Heirloom Carrots

Dill Yogurt, Fried Garlic, Tarragon Oil \$8

Grilled Caesar

Romaine, Oversized Crouton, White Anchovy, Parmesan \$10

(Grilled Mediterranean Octopus +\$4)

Organic Herb Greens

Shaved Baby Vegetables, Sherry Vinegar Emulsion \$9

Beef Carpaccio

Coriander Rubbed Beef Tenderloin, Maitland Mountain Farms Pickled Beets, Arugula \$15

'Italian' Street Corn

House Caesar Dressing, Grana Padano, Crushed Red Peppers, Ricotta Salata \$6

Burrata Caprese

Local Heirloom Tomatoes, Balsamic Reduction, Basil \$15

Arrostito

Roasted Eggplant, Red Onion, Roasted Pepper, Tomato, Sherry Gastrique \$7

Zucchini 'Ceviche'

Lemon Dressing, Fresh Herbs, Ricotta Salata \$9

Bambolina



NEO-NEAPOLITAN PIZZA

Eleven-inch rustic hand stretched pizza made with Caputo "00" flour imported from Naples and cooked in our wood-fired 925 degree oven

Rosso

Crushed Tomato, Shaved Garlic, Oregano, Sea Salt, XVOO \$11

Margherita

Crushed Tomato, Fresh Mozzarella, Fresh Basil, Pecorino, XVOO \$13

Soppressata

Crushed Tomato, Fresh Mozzarella, Italian Cured Salami, Oregano, Pecorino \$14

Prosciutto

Crushed Tomato, Fresh Mozzarella, Balsamic Reduction, Arugula, Prosciutto San Daniele \$17

Fennel Sausage

Crushed Tomato, House Ground Sausage, Oil Cured Black Olives, Burrata, Red Onion \$17

Costatine

Crushed Tomato, Braised Short Ribs, Fresh Mozzarella, Pickled Peppers, Spinach, Caramelized Onion \$17

Beef & Blue

Gorgonzola Dolce, Caramelized Pearl Onions, Cured Beef, Local Honey \$16

Sea Beans & Prawns

Garlic Butter, Samphire Grass, Butterflied Prawns, Parsley, Cherry Tomatoes, Lemon \$17

Truffled Egg & Cauliflower

Roasted Cauliflower, Aged Provolone, Mascarpone, Soft Poached Egg \$16

Forest Mushroom

Smoked Mozzarella, Wood Fired Mushrooms, Organic Kale, Truffle Oil \$16

Melanzane

Pesto, Spinach, Eggplant, Fresh Mozzarella, Tomato, Pecorino, Herbed Ricotta \$16

Farmers Market

Pesto, Fresh Corn, Zucchini, Peas, Asparagus, Fresh Mozzarella, Pecorino, Soft Egg \$17

FROM THE KITCHEN

Risotto of Wild Mushrooms | Roasted Mushrooms, Arugula Pesto, Truffle Chantilly, Chives \$18

Carbonara | Bucatini Pasta, Soft Poached Egg, Pancetta, Wine Reduction, Flat Leaf Parsley, Pecorino \$18

Ragu alla Bolognese | Orecchiette Pasta, Beef in Tomato, Italian Parsley, Shaved Grana Padano \$19

Sausage Fra Diavolo | Fettuccini, Spicy Red Sauce, Fresh Herbs, Pecorino \$18

Before placing your order please inform your server if you or a member of your party has any food allergies. Consuming raw or undercooked foods may increase the risk of foodborne illness

