



## *OUR APPETIZERS/ SALADS*

**ARANCINI** 9  
Fried risotto balls, parmesan, marinara sauce

**CAESAR SALAD** 14  
Romaine, croutons, parmesan shavings,  
pancetta, creamy Caesar dressing

**BEET SALAD** 15  
Marinated beets, goat cheese,  
curly green lettuce, caramelized pecans

**FRIED CALAMARI** 16  
With lime mayonnaise

## *OUR HOMEMADE FOCACCIAS*

**HERBS & SPICES** 8

**CHEESE** 8

**SEA SALT & GARLIC** 8

**PESTO** 8

## *OUR FRESH PASTA*

**BUTTERNUT SQUASH GNOCCHI** 21  
Tomato and basil sauce  
Pairing : Garda Rosso by Ciao Bella 2018

**PAPPARDELLES** 26  
Sun-dried tomatoes, pesto and creamy mozzarella  
Pairing : Nebbiolo d'Alba, Bruna Grimaldi 2016

**SEAFOOD LINGUINE** 28  
White wine, cream, scallops, shrimp, shallots  
Pairing : Falanghina Tenuta Vigione 2017 (bio)

**RAVIOLI** 23  
Stuffed with cheese, mushroom sauce  
Pairing : Marche Bianco Gambelli Trebbiano 2018 or  
Valpolicella Caterina Zardini 2016

# OUR GENEROUS LASAGNAS

(Warm or to freeze)

## **TRADITIONAL BOLOGNESE** 22

Beef, veal, pork

Pairing: Rosato Bricco Lorella Antoniolo 2017 or Chianti Classico San Giusto a Rantennamo 2016

## **VEGETARIAN** 26

Sun-dried tomatoes, marinated eggplants, grilled red peppers, oyster mushrooms

Pairing: Macerato Modus Bibendi Elios 2017 (orange)

## **SMOKED MEAT** 24

Bolognese sauce, smoked meat, Montreal steak spices

Pairing: Suzi Dry (beer)

## **SEAFOOD** 30

White wine, cream, scallops, shrimp, shallots

Pairing: Falanghina Tenuta Viglione 2017 (bio)

# OUR DESSERTS

## **BOMBOLONI** 8

Donut filled with pistachio cream

## **CANNOLI**

Fried dough stuffed with ricotta cream

3 for 5

6 for 8<sup>50</sup>

12 for 12

## **LEMON MERINGUE PIE** 9

## **CHEESECAKE** 7

Amarena sauce and crispy salted caramel balls

