


# dinner



## Antipasto Platters *The Art of Sharing*

-  **Antipasto Misto** ossobucco croquettes, spicy kobe meatballs, eggplant parmigian, polenta bolognese, prosciutto wrapped tiger prawns, crispy calamari salami & mozzarella stromboli, grilled radicchio with cherry balsamic reduction, pistachio caprino **19<sup>95</sup> per person - minimum of 2**
- Antipasto Rustico** selection of imported cured meats, marinated olives **12<sup>95</sup> per person - minimum of 2**

## Mozzarella Bar

- |   |                        |  |                       |
|---|------------------------|--|-----------------------|
| <b>Mozzarella Tasting</b> burrata, bufala & fior di latte | <b>17<sup>95</sup></b> | <b>Burrata</b> bacon, marinated escarole, caramelized shallots | <b>8<sup>95</sup></b> |
| <b>Burrata</b> prosciutto di parma, olive oil, sea salt   | <b>14<sup>95</sup></b> | <b>Burrata</b> leek vinaigrette, mustard breadcrumbs           | <b>8<sup>95</sup></b> |
| <b>Burrata</b> speck, peas, mint                          | <b>8<sup>95</sup></b>  | <b>Burricotta</b> radicchio, spiced walnuts, honey, rosemary   | <b>8<sup>95</sup></b> |


## Antipasto

-  **Beef Carpaccio** soft gorgonzola polenta, asiago cheese **14<sup>95</sup>**
- Crispy Fried Calamari** spicy sicilian tomato sauce **13<sup>95</sup>**
- Bone Marrow** beef tenderloin tartare, garlic crostini **17<sup>95</sup>**
-  **Honey Mussels** fennel sausage, lemon, pinot grigio **16<sup>95</sup>**
- Bruschetta Sampler** chick pea, tomato basil, pesto burrata **13<sup>95</sup>**


## Insalata

- Caprese Salad** heirloom tomatoes, basil, extra virgin olive oil choice of burrata, bufala or fior di latte **13<sup>95</sup>**
- Spinach Salad** marinated radicchio, parmigiano reggiano, figs crispy onion rings, balsamic **11<sup>95</sup>**
- Beets & Arugula** goat's cheese, shallot vinaigrette **11<sup>95</sup>**
- Panzanella Salad** tuscan bread, heirloom tomatoes, grapes arugula, burrata cheese, chianti vinaigrette **12<sup>95</sup>**




## Pizze

-  **Roasted Squash** double smoked bacon, taleggio, pistachios **15<sup>95</sup>**
- Prosciutto di Parma** arugula, tomato sauce, burrata cheese **16<sup>95</sup>**
- Tartufo Funghi** portobello mushroom, truffle cheese **17<sup>95</sup>**
- Quattro Formaggio "Bianco"** caciocavallo, fontina, asiago, mozzarella **16<sup>95</sup>**
- Lamb Sausage** peppered goat cheese wild mushrooms, egg **15<sup>95</sup>**
- Pepperoni** oven dried tomatoes, mozzarella, oregano **15<sup>95</sup>**

## Pasta Platter *The Art of Sharing*

-  spaghetti and spicy kobe meatballs with truffle cream, braised veal cannelloni with wild mushroom cream  
pappardelle with lamb sausage, cabbage and potatoes, rigatoni pomodoro **19<sup>95</sup> per person - minimum of 2**




## Pasta

-  **Spaghetti with Spicy Kobe Meatballs** truffle cream sauce, tomato garlic confit, herb ricotta **24<sup>95</sup>**
- Rigatoni Pomodoro** tomatoes, garlic, fresh basil **15<sup>95</sup>**
- Lobster Tagliatelle** fresh atlantic lobster, sweet peas, tomato mascarpone sauce **24<sup>95</sup>**
-  **Linguine Carbonara** pancetta, scallions, free range egg, parmesan **16<sup>95</sup>**
- Pappardelle Lamb Sausage** cabbage, potatoes, peperoncino, olive oil **17<sup>95</sup>**
- Linguine with Jumbo Prawns** oregano, capers, roasted tomato aglio olio **23<sup>95</sup>**
- Hand-Rolled Gnocchi** roasted tomato, basil cream **16<sup>95</sup>**
-  **Penne Arrabbiata** crispy pancetta, peperoncino, basil, tomatoes **16<sup>95</sup>**
- Rigatoni Vitello** veal cheeks, spinach, red wine jus, roasted garlic **16<sup>95</sup>**
- Tagliatelle Funghi** wild mushrooms, asparagus, porcini jus, chives **16<sup>95</sup>**
- Garganelli Pollo** roasted chicken, sun-dried tomatoes, peas, roasted chicken broth **16<sup>95</sup>**
- Spaghetti Bolognese** anna's traditional recipe **16<sup>95</sup>**
- Risotto of the Day** **MP**

## Carne alla Griglia

- 10oz Angus Reserve 'Dry Aged' Strip Loin** **34<sup>95</sup>**
- 8oz Angus Reserve Tenderloin** **32<sup>95</sup>**
- 10oz Angus Reserve Tenderloin** **39<sup>95</sup>**
- 16oz Angus Reserve Bone-in Ribeye** **39<sup>95</sup>**
-  **Chicken Saltimbocca** prosciutto, ricotta, panzanella salad **24<sup>95</sup>**
- Veal Scallopini with Bresaola** fontina cheese, shaved truffles **25<sup>95</sup>**
- 'Classic Veal Scallopini'** **24<sup>95</sup>**  
your choice piccata, milanese or saltimbocca


## Pesce

-  **Wild Salmon** **28<sup>95</sup>**  
celery root puree, sautéed spinach  
prawn salad
-  **Forno Roasted Trout** **27<sup>95</sup>**  
arugula and tomato salad
-  **Smoked Sablefish** **29<sup>95</sup>**  
italian bean ragout, double smoked bacon  
free range egg

## Contorni

- Soft Polenta** **8<sup>95</sup>**  
bolognese sauce
- Fried Brussel Sprouts** **7<sup>95</sup>**  
caper, lemon
- Braised Greens** **6<sup>95</sup>**  
white wine, peperoncino
- Asparagus** **6<sup>95</sup>**  
pecorino zabaglione
- Sicilian Olives** **7<sup>95</sup>**  
citrus, peperoncino

## Carne Piatto *The Art of Sharing*

-  grilled ribeye, veal piccata, chicken parmigiana, fried brussel sprouts, soft polenta bolognese **33<sup>95</sup> per person - minimum of 2**

## Pesce Piatto *The Art of Sharing*

-  crab stuffed prawns wrapped in pancetta, wild salmon, seared scallops, italian bean ragout, lobster tagliatelle **31<sup>95</sup> per person - minimum of 2**

## Carne & Pesce Piatto *The Art of Sharing*

-  veal milanese, linguine carbonara, forno trout, crab stuffed prawns wrapped in pancetta, fried brussel sprouts **34<sup>95</sup> per person - minimum of 2**

### Italian Kitchen signature item

please alert your server to any food allergies  
vegetarian dishes available upon request  
parties of 8 or more subject to 18% gratuity