

Antipasto

The Art of Sharing

Antipasto Misto

osso buco croquettes, spicy kobe meatballs, eggplant parmigiana, polenta bolognese
prosciutto wrapped tiger prawns, salami & mozzarella stromboli, crispy calamari
grilled radicchio with cherry balsamic reduction, pistachio caprino

17⁹⁵ per person
(minimum 2 persons)

Mozzarella Bar

Mozzarella Tasting: burrata, bufala & fior di latte	16⁹⁵
Burrata prosciutto di parma, olive oil, sea salt	16⁹⁵
Burrata speck, peas, mint	8⁹⁵
Burrata leek vinaigrette, mustard breadcrumbs	8⁹⁵
Burrata bacon, marinated escarole, caramelized shallots	8⁹⁵
Burricotta radicchio, spiced walnuts, honey, rosemary	8⁹⁵
Caprese vine ripened tomatoes, basil, olive oil, sea salt	12⁹⁵
choice of burrata, bufala or fior di latte	

Salumi

Prosciutto di Parma sweet, mild and tender in flavor	8⁵⁰
Bresaola slightly smokey flavour, soft in texture	8⁵⁰
Soppresata Calabrese Salami spicy salami, bold flavours	7⁵⁰
Mortadella savory flavour, velvety finish	7⁵⁰
Carne Grande Tasting (minimum 2 persons)	12⁹⁵ per person
served with tuscan flat bread, citrus, chili olives	

Insalata

Beets & Arugula goat's cheese, shallot vinaigrette	10⁹⁵
Panzanella tuscan bread, tomatoes, grapes, arugula burrata, chianti vinaigrette	10⁹⁵
Spinach wild boar bacon, fennel, gorgonzola toasted walnuts, balsamic vinaigrette	11⁹⁵
Insalata Mista baby organic greens, radicchio treviso, heirloom tomatoes	8⁹⁵
Caesar crispy pancetta, parmigiano reggiano roasted garlic vinaigrette	9⁵⁰
Tonnato olive oil poached tuna, fingerling potatoes sun-dried tomatoes, artichoke hearts	12⁹⁵

Primo

Beef Carpaccio gorgonzola polenta, cipollini onion	13⁹⁵
Bruschetta Sampler chick pea, tomato basil pesto & buffalo mozzarella	12⁹⁵
Crispy Fried Calamari spicy sicilian tomato sauce	11⁹⁵
Honey Mussels saffron, tomatoes, garlic, pinot grigio	15⁹⁵

Pizza

Gorgonzola roasted squash, caramelized onions, sage	13⁹⁵	Margherita tomatoes, basil, mozzarella	12⁹⁵
Prosciutto di Parma arugula, tomato sauce, burrata	13⁹⁵	Carpaccio shaved rare beef tenderloin, asiago, pesto, arugula	14⁹⁵
Formaggio caciovacalvo, fontina, asiago, mozzarella	14⁹⁵	Spicy Italian house made sausage, caramelized leeks fingerling potatoes, burricotta	15⁹⁵
Soppresatta salami, tomatoes, olives, scamorza, basil	13⁹⁵		

Pasta

Spaghetti & Kobe Meatballs spicy tomato basil sauce herbed ricotta	16⁹⁵	Lasagna kobe beef, ricotta, spinach, fresh herbs	13⁹⁵
Cannelloni filled with ricotta, spinach & a sun-dried tomato, sweet pea cream, arugula & almond salad	15⁹⁵	Spaghetti Carbonara pancetta, scallions, free range egg parmigiano reggiano	15⁹⁵
Spaghetti Fanciulla chicken, chick peas, eggplant peperoncino, garlic, olive oil	17⁹⁵	Garganelli herb roasted chicken, sun-dried tomatoes peas, roasted chicken broth	16⁹⁵
Linguine Vongole manila clams, tomatoes, thyme	16⁹⁵	Gnocchi Aglio e Olio garlic, peperoncino, olive oil	13⁹⁵
Penne Arrabbiata pancetta, garlic, tomatoes, peperoncino	14⁹⁵	Spaghetti Bolognese anna's classic family recipe	13⁹⁵
		Linguine Gamberini jumbo tiger prawns, capers, olives oregano roasted tomato aglio e olio	18⁹⁵

The Classics - your choice pomodoro, alfredo, puttanesca, pesto **14⁹⁵**

Pasta Platters

The Art of Sharing

Classic Pasta Platter (minimum 2 persons)	16⁹⁵ per person
spaghetti & kobe meatballs with tomato fonduta, penne pomodoro, gnocchi pesto, lasagna	
Signature Pasta Platter (minimum 2 persons)	18⁹⁵ per person
linguine gamberini, garganelli pollo, spaghetti bolognese, gnocchi aglio e olio	

Carne & Pesce

Veal Saltimbocca prosciutto, fontina cheese, sage	17⁹⁵	Forno Baked Half Chicken rosemary, lemon, olive oil	17⁹⁵
Veal Piccata lemon, capers, white wine	16⁹⁵	Chicken Parmigiano herb breaded, bocconcini, tomato	16⁹⁵
Veal Milanese classic herb breading	16⁹⁵	Chicken Saltimbocca prosciutto, sage, marsala	16⁹⁵
Grilled Lamb Chops lemon, garlic, rosemary	19⁹⁵	 Red Snapper Puttanesca olive, tomato, caper, white wine	16⁹⁵
Filetto Etrusca 'Angus' beef tenderloin, balsamic reduction	23⁹⁵	 Wild BC Sockeye Salmon fennel salad, citrus olive oil	17⁹⁵

Carne & Pesce Platter

The Art of Sharing

chicken saltimbocca, veal milanese, grilled tiger prawns, forno roasted potatoes, vegetables **19⁹⁵ per person**
(minimum 2 persons)

Sides

Brussel Sprouts lemon, capers, parmigiano reggiano	6⁹⁵	Seasonal Vegetables extra virgin olive oil	6⁹⁵
Spicy Broccolini char grilled, chili oil	6⁹⁵	Fingerling Potatoes forno roasted, rosemary olive oil	5⁹⁵
Wild Mushrooms truffle mascarpone	6⁹⁵	Risotto 'bianco' parmigiano reggiano	7⁹⁵

trattoria **Italian Kitchen**
The Art of Sharing