




ANTIPASTO



- BRUSCHETTA  13
olives, tomato, fresh mozzarella & basil
tossed in olive oil, drizzled with balsamic
glaze & served with crostini
- STEAMED MUSSELS 19
steamed and served in an Italian herb &
white wine broth with crusty bread
- BREADSTICKS  12
warm breadsticks (6) served with garlic
parmesan sauce marked with marinara
- MARGHERITA FLATBREAD  14
fresh mozzarella, fresh tomato, our signature
tomato sauce topped with basil microgreens
- FIG & PROSCIUTTO FLATBREAD 14
garlic mascarpone spread, roasted shallots,
figs, prosciutto & micro-arugula with
balsamic glaze drizzle
- ARRABBIATA FLATBREAD 18
Italian sausage, mushrooms, ricotta &
tomato sauce dollops topped with parmesan

INSALATA

- ITALIAN CHOP CHOP  18
salami, chicken, tomato, green onion, basil,
pepperoncini, Kalamata olives, & chopped
romaine tossed with house dressing &
parmesan
- PEAR GORGONZOLA   16
romaine and arugula with sliced pears, dried
cranberries, gorgonzola & walnuts tossed
with a pear vinaigrette
- BURRATA CAPRESE   15
Fresh slices of tomato with fresh basil,
Burrata, olive oil & balsamic glaze

SIDES

- ROASTED BRUSSEL SPROUTS  10
- ROASTED BABY BROCCOLI  8
- SIDE CAESAR SALAD 6
- SIDE ITALIAN SALAD  6
- ITALIAN WEDDING SOUP 8

 gluten free
 vegetarian

*limited vegan options
available upon request

CIAO

TRATTORIA

All prices include tax
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SPAGHETTI

BOLOGNESE 22
spaghetti pasta tossed with Bolognese sauce made with slow-cooked ground beef & Italian sausage, onions, carrots & celery simmered in a savory tomato sauce with a hint of herbs

LEMON PASTA 22
spaghetti pasta tossed with butter, fresh squeezed lemon & parmesan cheese topped with chicken & garnished with lemon and parsley

SCAMPI DI GAMBERO 29
succulent jumbo prawns in a zesty lemon caper butter sauce, served over lemon pasta

POMEDORO 21
al dente spaghetti tossed in a fragrant sauce of sun-ripened heirloom tomatoes, fresh basil, garlic, & extra virgin olive oil, finished with a generous sprinkle of aged Parmesan

PIATTO PRINCIPALE

BISTECCA NEW YORK 38
New York steak cooked to your liking and topped with Cambozola cheese & chive herb butter served with oven roasted garlic potatoes

SANTORINI CHICKEN 28
airline chicken breast topped with a tamponade of artichoke hearts, sundried tomatoes, basil & green olives then finished with a creamy white wine sauce served with oven roasted garlic potatoes

SALMON FLORENTINE 28
seared Atlantic salmon over a bed of wilted spinach & julienne red onions then topped with a creamy white wine sauce served with oven roasted garlic potatoes

HANDCRAFTED

WILD MUSHROOM RAVIOLI 22
pasta pillows stuffed with wild forest mushrooms & topped with garlic parmesan sauce, truffle oil & pine nuts

CHICKEN ALFREDO 22
fresh pasta tossed in Chef Jessie's famous garlic parmesan sauce and topped with marinated chicken & grated parmesan

TAGLIATELLE AL GORGONZOLA 21
fresh Tagliatelle pasta tossed with gorgonzola cream sauce infused with aromas of garlic & rosemary then topped with crispy pancetta & walnuts

BAKED

SPICY BAKED MOSTACIOLLI 21
penne pasta with creamy red sauce, chicken & a hint of chili flake then topped with mozzarella

LASAGNE ALLA BOLOGNESE 22
sheets of pasta layered with Bolognese sauce, ricotta cheese, garlic, & parmesan then topped with tomato & garlic parmesan sauce

CANNALONI FLORENTINE 22
pasta rolls filled with ricotta cheese, spinach & fine Italian herbs topped with your choice of garlic parmesan sauce, tomato sauce or a combination of both & cheese.

ADD ONS

MEATBALLS (3)	12
ITALIAN SAUSAGE	7
MARINATED CHICKEN	8
JUMBO PRAWNS (2)	9
SUBSTITUTE GF PASTA (limited to specific dishes)	2

BEVANDA

FOUNTAIN SODA	5
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coke, diet coke, sprite, tonic water (free refills)	
ITALIAN CREAM SODA	7
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vanilla, peach, strawberry, raspberry, lavender, strawberry rose	
ICED TEA	4
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sweet or unsweetened (free refills)	
LEMONADE	5
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made fresh (1 refill)	
LAVENDER LEMONADE	6
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made fresh (1 refill)	

CAFFE

CAFFE ESPRESSO	
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single 3	double 4
AMERICANO	
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single 3	double 4
MACCHIATO	
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single 4	double 5
CAPPUCCINO	
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single 4	double 5
CAFFE LATTE	
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regular 5	large 6
CAFFE FREDDO	
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regular 5	large 6
FRENCH PRESS	
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one cup 5	shared 6

DOLCE

CANNOLI	8	TORTA CAPRESE 🌱	10
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delicate fried pastry shell filled with creamy filling made in house, whipped to perfection with a touch of vanilla and a sprinkle of powdered sugar (choose from pistachio or limoncello filling)		a flourless chocolate almond cake that boasts a dense, fudgy interior with a slightly crisp crust topped with confectioners sugar and garnished with vanilla gelato	
TIRAMISU	10	SOAKED ITALIAN WEDDING CAKE	10
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layers of delicate lady fingers soaked in espresso and laced with a hint of liqueur are interlaced with velvety mascarpone creamy custard and topped with a dusting of cocoa powder		cake soaked in sweet coconut cream and topped with a light whipped frosting and toasted coconut then drizzled with caramel	
TORTA AMALFI	10	GELATO 🌱	8
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a classic Italian lemon ricotta cake topped with fresh raspberry coulis		choose vanilla, lemon lavender or pistachio (served affogato upon request +2)	