

ANTIPASTI (APPETIZERS)

FOCACCIA DELLA CASA | 4.5

Warm house-made focaccia, extra virgin olive oil, rosemary, sea salt (NF, VG)

OLIVE E TARALLI | 9

Marinated mixed olives, traditional Italian crunchy bread rings, lightly salted (NF, VG)

FAGGIOLI ALL'UCCELLETTO | 10

Tuscan-style cannellini beans, tomato, garlic, sage, extra virgin olive oil, crostini (NF, VG)

BRUSCHETTA | 11

Toasted house-made focaccia, cherry tomatoes, garlic, red onion, basil, extra virgin olive oil (NF, V) *add Cheese \$4

ARANCINI | 16

Crispy tomato risotto croquettes, Mozzarella center, served with tomato sauce (NF, VG)

EGGPLANT PARMIGIANA | 22

Layers of fried eggplant baked with tomato sauce, smoked Scamorza, Parmigiano Reggiano and fresh basil (NF)

CALAMARI FRITTI | 22

Crispy calamari, caper aioli, fresh lemon (NF)

CALAMARI E GAMBERI ALLA BRACE | 25

Grilled calamari and shrimp, classic Puttanesca, fresh arugula, extra virgin olive oil (NF, GF)

POLIPO BRASATO ALLA GRIGLIA | 28

Braised and grilled octopus, lemon chickpea purée, roasted potatoes, cherry tomatoes, green olives and herb toasted bread (NF, DF)

POLLO ALLA PARMIGIANA | 24

Three house-made veal, pork and beef meatballs, tomato sauce, crostini (NF)

CARPACCIO DI MANZO | 28

Prime beef carpaccio, shaved Parmigiano Reggiano, arugula, capers, lemon, extra virgin olive oil (NF, GL)

TAGLIERE DI SALUMI E FORMAGGI FOR 2 | 38

Selection of Italian cured meats and cheeses including prosciutto crudo, Soppressata, mortadella, Pancetta Arrotolata, Grana Padano and Piave cheese, served with mixed olives and crispy crostini (NF)

INSALATE (SALADS)

INSALATA LA TAVOLA | 21

Endive and radicchio salad with black olives, fresh oranges, shaved fennel and sliced almonds, served with a citrus dressing (GF, DF)

INSALATA PERA | 18

Arugula salad with poached pears, walnuts and Gorgonzola, served with a red wine dressing (GF)

INSALATA CESARE | 19

Crispy romaine lettuce, creamy Caesar dressing, parmesan, croutons and crispy prosciutto (Pork) (NF)

INSALATA MISTA | 18

Mixed greens with cherry tomatoes, cucumber and julienned carrots, served with a balsamic dressing (GF, NF, DF)

INSALATA BURRATA | 26

Imported Italian burrata served with cherry tomato salad, sweet and sour shallots, capers, fresh basil, extra virgin olive oil and crostini (GF, NF)

ADD ONS

- Add Grilled Salmon (7oz) \$18
- Add Organic Chicken Breast (8-10oz) \$12
- Add Jumbo Shrimp (5 pcs) \$16
- Add Bacon (Pork) \$3
- Add Anchovies \$3.50
- Add Avocado \$3.50

PASTA

FUSILLI PESTO E POLLO | 27

Fusilli pasta with smoked chicken, basil pesto, sun-dried tomatoes and Parmigiano cheese. (NF)

ORECCHIETTE RAPINI E SALSICCIA | 25

Orecchiette pasta with rapini, spicy crumbled Italian sausage, sautéed garlic, sweet caramelized onions, chili flakes and EVOO. (NF)

LINGUINI AI FRUTTI DI MARE | 34

Linguine pasta, shrimp, scallops, mussels, calamari in a light olive oil tomato sauce. (NF, DF)

RICCIOLI CON GAMBERI E ZUCCHINI | 28

Riccioli pasta with shrimp, sautéed zucchini and creamy zucchini puree, finished with Parmigiano cheese, fresh basil and EVOO. (NF)

RAVIOLI ALLA VENETA | 27

House-made ricotta and spinach stuffed ravioli served over a roasted butternut squash velouté with butter-sage sauce, Parmigiano Reggiano and toasted walnuts. (VG)

PENNE ALLA VODKA | 27

Penne pasta tossed in a creamy rosé vodka sauce with shallots, garlic, Parmigiano cheese and fresh basil. (NF)

RIGATONI ALLA BOLOGNESE | 27

Rigatoni pasta with slow-braised beef and veal ragù in a traditional tomato sauce, finished with Parmigiano Reggiano. (NF)

LASAGNA | 28

Layers of fresh house-made pasta, baked with slow-cooked beef ragù, creamy béchamel, Mozzarella and Parmigiano Reggiano. (NF)

PAPPARDELLE AI FUNGHI | 27

Fresh pappardelle pasta with Portobello, cremini and oyster mushrooms in a black truffle creamy sauce, finished with Parmigiano Reggiano and fresh herbs. (NF)

GNOCCHI POMODORI E BUFALA | 28

House-made potato gnocchi tossed with fresh tomato sauce, basil and EVOO, finished with fresh Buffalo Mozzarella imported from Italy. (NF)

RISOTTO ASPARAGI E CAPESANTE | 33

Carnaroli risotto with asparagus and seared scallops, finished with white wine and shallots butter, Parmigiano Reggiano and fresh herbs. (NF)

ADD ONS

- Gluten Free pasta \$5

SECONDI

TAGLIATA DI MANZO | 59

10 oz Canadian Black Angus striploin sliced and served over arugula with shaved Grana Padano and grilled vegetables. (GF, NF, DF)

VITELLO AL MARSALA | 36

Tender veal scaloppine sautéed with wild mushrooms, finished in a savory Marsala wine reduction, served with seasonal vegetables and roasted potatoes. (NF)

BRANZINO ALLA GRIGLIA | 43

Grilled branzino served with fregola salad, sun-dried tomatoes, olives, capers and lemon zest, finished with fresh arugula, EVOO and balsamic glaze. (NF, DF)

POLLO RIPIENO | 35

Organic chicken supreme stuffed with goat cheese and sun-dried tomatoes, pan-seared and served with natural jus, seasonal vegetables and roasted potatoes. (NF)

SALMONE SCOTTATO | 28

Seared salmon served with gremolata sauce, seasonal vegetables and a balsamic reduction drizzle. (GF, DF, NF)

ADD ONS

- Seasonal Vegetables \$12
- Roasted Potatoes \$12
- Sautéed Mushrooms \$12

PIZZA

MARGHERITA | 18

San Marzano tomato sauce, fior di latte Mozzarella, fresh basil and EVOO. (NF, V)

SALSICCIA | 23

Tomato sauce, fior di latte Mozzarella, spicy Italian sausage (Pork), roasted peppers and caramelized onions. (NF)

SOPRESSATA | 23

Tomato sauce, fior di latte Mozzarella, spicy Soppressata (Pork), black olives, onions and chili flakes. (NF)

QUATTRO STAGIONI | 23

Tomato sauce, fior di latte Mozzarella, mushrooms, artichokes, prosciutto cotto (Pork) and black olives. (NF)

PROSCIUTTO E BUFALA | 26

Tomato sauce, Buffalo Mozzarella imported from Italy, prosciutto crudo (Pork), fresh arugula and shaved Grana Padano. (NF)

PRIMAVERA | 23

Tomato sauce, fior di latte Mozzarella, zucchinis, roasted peppers, black olives, mushrooms, caramelized onions and goat cheese. (NF, V)

PIZZE BIANCHE

LA TAVOLA | 27

EVOO base, fior di latte Mozzarella, Buffalo Mozzarella imported from Italy, spicy 'nduja (Pork), mortadella, pistachios and spicy honey. (NF)

FICHI E PROSCIUTTO | 26

EVOO olive oil base, mascarpone cheese, fresh figs, prosciutto crudo (Pork), arugula and shaved Grana Padano. (NF)

FUNGHI | 24

EVOO base, Taleggio DOP cheese, roasted mushrooms and truffle spicy honey. (NF, V)

PATATE | 23

EVOO base, fior di latte Mozzarella, smoked Provolone cheese, Italian sausage (Pork), roasted potatoes, sun-dried tomatoes and fresh rosemary. (NF)

POLLO | 23

EVOO base, fior di latte Mozzarella, Asiago cheese, smoked chicken, basil pesto and bruschetta tomatoes mix. (NF)

LEGGERA | 23

EVOO base, fior di latte Mozzarella, rapini, spicy Italian sausage (Pork) and caramelized onions. (NF, V)

CREATE YOUR OWN PIZZA | 29

ADD ONS

- Prosciutto Crudo (Pork) 3 slices \$5
- Prosciutto Cotto (Pork) 3 slices \$5
- Sausage Crumble (Pork) 3oz \$5
- Chicken 3oz \$4.50
- Soppressata (Pork) 4 slices \$5
- A Vegetables \$3

SUBSTITUTIONS & ADD ONS

- Fior di Latte (Fresh Mozzarella) \$3
- Mozzarella di Bufala \$4
- House-made Gluten-Free Crust \$6
- Plant-Based Mozzarella \$5
- Olives \$3

All food may contain or have come into contact with peanuts, tree nuts, wheat, soy, dairy and other common allergens. Please inform your server of any food allergies or dietary restrictions. While we take every precaution, all food is prepared in a shared kitchen environment and cross-contamination may occur.

Gluten Free (GF) | Dairy Free (DF) | Nut Allergy (NF) | Vegetarian (V) | Vegan (VG)