

ANTI PASTA

<i>Italian sausage & Peppers</i> \$16	<i>Baba Ghanoush Arancini</i> \$15
mild Italian sausage - San marzano - onions - bell peppers - pita points	arriabiata - parmesan
<i>Lamb Meatballs</i> \$17	<i>Wild Mushroom toast</i> \$15
Arrabbiata - parmigiano	whipped ricotta - roasted wild mushrooms - gremolata
<i>Seared Pork Belly</i> \$18	<i>Shakshuka Mussels (Prince Edward ... Island)</i> ... \$23
parmasean poletna - pork belly glaze	white wine - garlic - Shakshuka sauce - pita points

DAL GIARDINO

<i>Caesar</i> \$13	<i>Roasted Beet Salad</i> \$13
Romaine lettuce - Parmesan - anchovies - crouton crumbs	beet vinaigrette - whipped ricotta - arugula

PIZZA

<i>Margherita Pizza</i> \$17	<i>Mediteranio</i> \$17
buffalo mozzarella - basil -san marzano sauce	hummus - roasted tomato -artichoke - olives - chickpeas - feta - sumac - crispy kale
<i>Fungi</i> \$17	<i>Pepperoni Pizza</i> \$17
garlic cream - buffalo mozzarella - roasted wild mushrooms - thyme	pepperoni -san Marzano sauce - mozzarella - whipped ricotta -oregano
<i>Sausage & Pepper</i> \$17	
roasted onions - buffalo mozzarella - fennel sausage - olio calabrese -san Marzano sauce	

SECONDI PIATTI

<i>Chicken Parmigiana</i> \$28	<i>Rack of Lamb</i> \$42
mozzarella - pomodoro sauce - basil	gremolata -cherry tomatoes - freekeh - middle eastern dukkah spice
<i>Eggplant Parmigiana</i> \$26	<i>Branzino</i> \$37
mozzarella - pomodoro sauce - basil	artichokes - olives - gremolata - cherry tomatoes - freekeh
<i>Pasta Carbonara</i> \$28	<i>Crispy Skin Salmon</i> \$34
guanciale - pecorino romano - egg yolk - black pepper - tagliatelle	asparagus agnolotti - maitake mushroom - parmigiano - bread crumbs
<i>Potato Gnocchi</i> \$27	<i>Pork Cheek Ravioli</i> \$28
Harissa cream Sauce- Peppers - Onions - Spinach - Feta - Chick peas - Grilled chicken	sugo - spinach - parmasean
<i>Cacio e Pepe</i> \$24	<i>Asparagus Agnolotti</i> \$25
Butter - Cracked Black Pepper - Parmesan - Pecorino romano	maitake mushroom - parmigiano - bread crumbs

“DOLCE”

Sticky Date Cake
caramel - vanilla ice cream

Tiramisu
lady fingers - mascarpone - espresso

Chef Proprietor "Moussa Salloukh"
Executive Chef "Justin Thomas "
GM "Nikki McComish"
Proprietor & Director of Wine & Brand Experience "Kara Salloukh"

Consuming raw or partially cooked meat or seafood can cause serious illness