

ANTI PASTA

<i>Secreto Iberico Pork</i>	\$25	<i>Fritto Misto</i>	\$19
pan seared - gremolata		calamari - baby octopus - shrimp -	
<i>Italian Sausage & Peppers</i>	\$16	harissa aioli	
San Marzano tomatoes - red pepper		<i>Shakshuka Mussels (Prince Edward Island)</i> ...	\$23
flakes - onions - bell peppers - bread		white wine - garlic - shakshuka sauce	
points		- bread points	
<i>Baba Ghanoush Arancini</i>	\$15	<i>Wild Mushroom Toast</i>	\$15
arriabiata - parmesan		whipped ricotta - roasted wild	
<i>Seared Pork Belly</i>	\$18	mushrooms - gremolata	
parmasean polenta - pork belly glaze		<i>Bread Basket</i>	\$12
<i>Lamb Meatballs</i>	\$17	garlic butter	
Arrabbiata - parmigiano			

DAL GIARDINO

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

PIZZA

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

SECONDI PIATTI

<i>Eggplant Parmigiana</i>	\$26	<i>Chicken Parmigiana</i>	\$28
mozzarella - pomodoro sauce - basil		mozzarella - pomodoro sauce - basil	
<i>Butchers Cut</i>	Market	<i>Pork Cheek Ravioli</i>	\$28
<i>Pasta Carbonara</i>	\$28	sugo - spinach - parmasean	
guanciale - pecorino romano - egg		<i>Grilled Octopus</i>	\$33
yolk - black pepper		potato gnocchi - spiced romesco	
<i>Rack of Lamb</i>	\$42	sauce	
gremolata - cherry tomatoes -		<i>Cacio e Pepe</i>	\$24
freekeh - middle eastern dukkah		butter - cracked - black pepper -	
spice		parmesan - Pecorino Romano	
<i>Asparagus Agnolotti</i>	\$25	<i>Potato Gnocchi</i>	\$27
maitake mushroom - parmigiano -		harissa cream sauce - peppers -	
bread crumbs		onions - spinach - feta - grilled	
<i>Crispy Skin Salmon</i>	\$34	chicken	
asparagus agnolotti - maitake		<i>Branzino</i>	Market
mushroom - parmigiano - bread		artichokes - olives - gremolata -	
crumbs		cherry tomatoes - freekeh	
<i>Katafi Shrimp</i>	\$32		
shredded phyllo dough - polenta -			
Calabrian oil - blistered tomatoes			

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