

ANTIPASTI*APPETIZERS

- INSALATA DI ARUGULA-\$16 organic arugula/roasted red peppers/goat cheese/Romano
BARBABIETOLE - \$16 Cookstown organic golden beets/ Cookstown Arugula/ rosewood farms honey/ goat cheese/ candied pecans/ prosecco vinaigrette
BURRATA - \$21 locally made burrata cheese/ tomatoes/ focaccia
INSALATA DI POLIPO E PATATE - \$18 salad of Octopus and potato, fresh lemon, parsley and olive oil
GAMBERI - \$18 grilled shrimp/ house-made spicy romesco/ arugula/ lemon
FUNGHI CALDO - \$16 warm mixed Niagara "marcs mushrooms" / organic baby spinach/ D.O.P gorgonzola/ olive oil/ Reggiano
CALAMARI - \$16 N.Z. squid (floured and fried)/ fresh lemon
ARANCINI - \$12 Carnaroli rice balls/ mixed Niagara mushrooms/ truffle oil/ tomato sauce
SARDINE - \$12 deboned and butter-fried/ fried sardines.
CAPRESE - \$16 local mozzarella di bufala/ Fishersville heirloom tomatoes/ Tuscan olive oil/ basil

PRIMI*PASTA

- LASAGNE - \$23 ground Beverly Farms beef/ mozzarella/ house-made sugo
LINGUINE - \$18.75 rapini/ fresh tomato
STROZZAPRETI- \$18.75 House made pesto with Genovese Basil from Top Tomato farms /Cooktown fingerling potato/ green beans
RISOTTO - \$26 zucca/ toasted pepitas
LOBSTER LINGUINE- \$39 roasted lobster tail/shrimp/red peppers/asparagus/garlic/olive oil
PAPPARDELLE - \$29 Grano D'uro fresh pappardelle/ Mixed Niagara cultivated mushrooms/ truffle oil
LINGUINE MARE MONTI- \$29 fresh porcini mushrooms/ clams/ roasted cherry tomatoes

SECONDI*MAINS

- POLPETTE DI ROSA- \$24 Rosa's stuffed meatballs/ mozzarella/ sugo
POLLO MARSALA - \$29 King Capon Farms butter-fried chicken thighs/ marsala wine/mixed Niagara mushrooms
SPIGOLA ALLA GRIGLIA - \$36 Grilled European Sea bass/ maple spiced butternut/ baby spinach/ toasted pumpkin seeds/ brown butter
BISTECCA - \$32 8oz Black view farms Petite Tender, sliced/ truffled cauliflower/ garlic tarragon butter/ crispy tropea onions/ fingerlings/ JUS
ANATRA - \$26 roasted King Cole sexy duck leg/ rosemary/ garlic/ wine/sauteed organic baby spinach/ Hillside Garden farms roasted carrots
COD ALLA PUTTANESCA - \$29 Fogo Island Cod/ spicy giardiniera/ tomato/ capers
MAIALE - \$28 grilled Harley farms 14oz. Pork Chop / fig and red wine/ Cookstown Farms fingerlings
PALMUGIANE CON SUGO - \$24 Baked floured and fried St. David's eggplant/ Romano cheese/mozzarella/ house-made sugo
AGNELLO BRASATO - \$29 braised lamb shank/ rosemary/ peas/ onion/ Lamb Jus Reduction

CONTORNI*SIDES

- FUNGHI SALTATI- \$12- sauteed portobello/ cremini/ oyster/ beech mushrooms/ parsley / garlic/ shaved Reggiano
ZUCCA -9\$ maple glazed roasted parsnips and acorn squash
CAVOLINI - \$9 Lennox Farms purple brussels sprouts/ pancetta/ caramelized onion
RAPINI - \$12 sauteed rapini/ garlic
PATATE - \$9 roasted Cookstown purple and huckleberry gold potatoes/ onions/ garlic
ZUCCHINI - \$9 grilled Top Tomato Farms zucchini
CAVOLFIORRE - \$12 roasted cauliflower/ salsa Verde/ pecorino/ toasted breadcrumbs
ASPARAGI - \$12 grilled asparagus
INSALATA ITALIANA - \$9 Cookstown organic local mixed greens