



antipasti

Bruschetta	15
Vine ripened tomatoes marinated in garlic basil olive oil, toasted Italian bread, Parmigiano-Reggiano Add fresh mozzarella - 3	
Bruschetta personale	18
Tomato mix, muffuletta, pesto, fresh mozzarella, and fresh toasted bread with olive oil. Have fun building your own bruschetta with different flavours and variations	
Misto di antipasti	26
Selection of classic cured Italian meats, imported cheese, seasonal fruit to compliment, fresh bread, extra virgin olive oil & balsamic dip (serves 2-4 people)	
Polpette classiche	12
Traditional beef & pork meatballs, house San Marzano tomato sauce, Parmigiano-Reggiano	
Cozze del mercato	16
Fresh market mussels, choice of tomato or white wine sauce	
Gamberetti giganti	18
Jumbo shrimp, white wine, lemon & herbs	
Calamari al limone	21
Fresh calamari steamed in white wine, garlic & lemon. Topped with parsley & lemon zest	

insalate

Insalata dell'orto	12
Mixed greens, cucumber, onion, sweet pepper, housemade dressing	
Insalata di Pomodori	12
Vine ripened tomato, cucumber, sweet onion, basil, olive oil	
Caprese di mozzarella	14
Fresh buffalo milk mozzarella, vine ripened tomatoes, micro basil on a bed of pesto	
Caesar al parmigiano	14
Romaine, housemade dressing, croutons, Parmigiano-Reggiano Add chicken - 4	

zuppa

Zuppa di pollo	12
Traditional Calabrese chicken soup	
Zuppa del giorno	
Ask your server for the soup of the day	

All pizzas are made with San Marzano tomato sauce and fior di latte cheese

pizze

Marinara	18
San Marzano tomato sauce, fior di latte cheese Toppings: sopressata, prosciutto, olives, mushrooms, sweet peppers, Calabrese chillies +3	
Margherita	19
San Marzano tomato sauce, fior di latte cheese, fresh basil or pesto	
Calabrese	24
Spicy sopressata, black olives, Calabrese chillies	
Nuovo Mondo	24
Spicy sopressata, portobello, roasted sweet peppers	
Cosa Nostra	26
Prosciutto, figs, Parmigiano-Reggiano, arugula, balsamic glaze	
Verdure	21
Vegetarian - roasted peppers, portobello, black olives, pesto, Parmigiano-Reggiano	

Gluten-free pasta available on request

pasta

Spaghetti di pomodoro	18
In our signature San Marzano tomato sauce	
Rigatoni alla Bolognese	24
A blend of beef & pork, slow cooked in our housemade tomato sauce	
Fettucine con panna	22
Housemade cream sauce with garlic and Parmigiano-Reggiano	
Penne Rigate alla carbonara	24
Classic carbonara with pancetta, egg, and Parmigiano-Reggiano	
Linguine a gamberi	28
Jumbo shrimp cooked in a lemon, white wine, and herb sauce	
Lasagne Fuoco Mio	22
Traditional meat lasagna with Bolognese sauce	
Lasagne verdure	22
Portobello, zucchini, sweet peppers, signature San Marzano tomato sauce, mozzarella	

All entrees come with a side house salad

secondi

Portobello ripieno	18
Portobello mushroom stuffed with spinach and ricotta. Topped with roasted sweet peppers, mozzarella and pesto, served on a bed of arugula	
Ossobuco	28
AAA grade veal shank braised in red wine and vegetables, served over mashed potatoes	
Costolette di manzo brasate	28
AAA beef ribs braised in red wine and vegetables, served over mashed potatoes	
Pollo alla parmigiana	24
Lightly breaded chicken breast smothered in our signature San Marzano tomato sauce, topped with fresh mozzarella and Parmigiano-Reggiano	
Vitello alla parmigiana	24
Lightly breaded veal cutlet served in our signature San Marzano tomato sauce, topped with fresh mozzarella and Parmigiano-Reggiano	

* Please inform your server of any allergies or intolerances *