

DINNER

To Share

- Porcini Mushroom Soup - traditional Tuscan style 12 gv
- Organic Romaine Salad - palm hearts, pico de gallo, heirloom beets, chili aioli 16 gv
- Cauliflower Salad - pecorino romano, fried vita egg, lardon, caper vinaigrette 16 gv
- Baby Calamari & Artichoke Fritto - jalapeno, sweet peppers, tomato jam 16
- Gambas Al Ajillo - shrimp, garlic, green pepper, brandy, olive oil (6) 16 g
- Fresh Steamed PEI Mussels - cherry tomatoes, capers, white wine broth 19 g
- House Made Veal Meatballs - Berkshire pork 'bolognese', pecorino 18 g**
- Grilled Sourdough - Organic Poplar Beets - fromage blanc, salmoriglio, horseradish 19 v
- Marinated Italian Olives - fennel, orange, Sicilian chili 8 g
- Fresh Baked Focaccia (4) EVOO, house balsamic 8

Pasta & Mains

- Sweet Potato Gnocchi - boar bacon, gorgonzola, walnuts, sage maple butter 26 v
- Agnolotti - stuffed w shortrib & boschetto, black truffle barolo reduction 29
- Pici 'Bolognese' - 12 hour slow cooked Berkshire pork & tomato ragu, pecorino 26
- Risotto Acquerello - seasonal mushrooms, pickled green onions 33 gv
- Berkshire Pork Chop - pan roasted, celeriac puree, glazed root vegetables 33 g
- Seafood Stew - mussels, clams, prawns, scallop, calamari, cod, saffron tomato broth 39 g
- Our Signature Grass Fed Steak & Frites - chimichurri butter, truffle parmesan frites 42**
- Our Signature Seafood Platter for 2 - mussels, clams, prawns, scallops, calamari, seasonal fish, lobster tail, pasta 'aglio e olio' 138 g

Chef's Tasting Menu - 4 Course \$85/guest (whole table participation required)

Sides

- Grilled Spiny Lobster Tail (3 halves) 24
- Sauteed Brussel Sprouts - reggiano, white balsamic 10
- Sauteed Spinach - garlic chili, EVOO 8
- Truffle Parmesan Frites - lemon aioli 10

"Welcome to my Heart" *Chef Jenny*

☼ Please inform us of any allergies & restrictions you may have. ☼
Please note: for parties of 6 & more we do add an 18% gratuity