TO SHARE

Herb Marinated Olives 7.00
orange peel

"Fritto Misto" Semolina Fried Calamari 12.00
snap peas, fennel, chili spiked tomato

Beef & Pork Meatballs Al Forno 11.50
mushroom mornay, grilled bread

Grilled Calabrese Sausage 10.00
romesco, pickled mustard seed

Polenta Crusted Prawns 13.50
bacon, garlic, butter, wine, corn bread, homemade hot sauce

Piedmontese Beef Carpaccio 12.00
virgin olive oil, lemon, arugula, capers, shaved parmesan

Antipasti 18.50
zoe's salumi, artisan cheeses, olives, giardiniera

FROM OUR KITCHEN THIS WEEK

Deviled Eggs 8.00
house cured salmon, crispy shallots

Pulled Pork Sandwich 14.00
cabbage slaw, house made barbecue sauce

Fresh Fish
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Penne
pancetta, spinach, mushrooms, tomato & cream

15.00
20.00

P.E.I. Mussels 15.00
merguez sausage, spiced tomato sugo, grilled bread

SOUP / SALADS

add to salads: chicken breast 5, grilled prawns 6, grilled salmon 8

Potato & Fontina Soup
salsa verde

5.00
8.00

Mixed Greens
strawberries, almonds, pepato cheese, poppyseed vinaigrette

8.50
10.50

Chopped Lettuces
market vegetables, palm hearts, feta cheese, olives, creamy oregano dressing

10.00
14.50

Roasted Beets & Arugula
citrus, fried goat cheese, beet & orange vinaigrette

9.00
11.00

Baby Spinach
chicken, apple balsamic vinaigrette, fried onions

10.00
14.50

Little Gems Caesar
little gems lettuces, garlic anchovy dressing, grated parmesan, rustic croutons

8.50
10.50

PIZZAS

Bianca 17.00
spinach, bacon, mozzarella, feta

Classic Margherita 15.00
crushed tomato, fior di latte mozzarella, basil, xvoo

Thyme Roasted Mushrooms 17.00
fontina, taleggio, mozzarella

Fennel Sausage 17.00
arugula, fresh mozzarella, tomato sauce, roasted garlic, oregano

PANINI

sandwiches served w. parmesan fries or garden lettuces

Grilled Eggplant 13.00
fresh mozzarella, tomato, fresh basil, xvoo

Brined & Roasted Turkey 13.00
bacon, balsamic onions, avocado, aioli

Grass Fed Burger 14.00
cheddar, lettuce, slow & low tomatoes, red onion, aioli

Grilled Chicken Breast 13.00
provolone, arugula, pesto aioli

PASTAS / MAINS

Tagliatelle
classic bolognese, parmesan

15.50
20.00

Agnolotti
dumplings filled w. chopped roast chicken, pork & beef, butter-sage-walnut sauce

15.50
20.00

Wood Oven Salmon 24.00
roasted baby beets, radicchio, baby mustard greens, fennel puree

Spinach Ricotta Ravioli
lemon cream, citrus gremolata

15.50
20.00

Spicy Prawn Chitarra
saffron brodo, calabrian chili, basil, tarragon

17.00
23.00

Mary's Half Chicken 23.00
roasted asparagus, mashed potatoes