

Primi Piatti - Autumn 2017

Zuppa Del Giorno

Soup of the Day, your chef's choice - 8

Insalata Dell Orto

A variety of lettuces, carrots, fresh herbs, red wine vinegar and extra virgin olive oil - 9

Insalata Coco Pazzo

Romaine hearts dressed with an emulsion of garlic, anchovy and olive oil, topped with baked pancetta and Parmigiano batonettes - 14

Trotta Affumicata

Local smoked trout, avocado, beets, balsamic vinegar and extra virgin olive oil - 16

½ Gnocchi

Homemade potato gnocchi, gorgonzola cream sauce- 15

Tartuffi Di Formaggio (4)

A blend of two cheeses rolled in almonds served with quince apple Italian style marmalade - 12

Oliva D'ascoli (8)

Meat stuffed olives, breaded and deep fried. Based on Luigi's Mamma's recipe from her region in - 12

Calamari

Thai squid floured and flash-fried, served with a slightly spicy garlic tomato sauce - 17

Grilled Veggie Flat Bread

Grilled flat bread, ricotta cheese, grilled vegetables, drizzled with basil olive oil - 16

Shrimp Cocktail

4 pan seared shrimp, tomato sorbetto, celery salad, drizzled with lemon olive oil - 19

Charcuterie Platter

Assorted cold cuts, assortment of marinated vegetables and our home-made pâté, served with toasted homemade bread - 20

Secondi Piatti - Autumn 2017

Tagliatelle Primavera (Vegan)

Tagliatelle, tomato passata, fennel, red onion, yellow peppers, zucchini, infused extra virgin olive oils - 25

Cavatelli Affumicata

Durham wheat semolina pasta, cream sauce, chicken, chipotle oil, mushrooms, spinach - 28

Orrechietti

Durum semolina pasta, sausage meat, rapini, organic tomato passata -26

Linguini Pescatore

(original dish from 1995)

Spelt grain linguini, shrimp, scallops, baby clams and mussels in a reduction of white wine, anchovy, garlic and clam broth - 37

Spaghettoni Con Anatra (Morgan Farms)

Spelt grain spaghettoni, duck confit, tomatoes, spinach, rosemary and truffle olive oil - 32

Pollo Al Forno (Ferme la Rose des Vents)

Naturally raised chicken, in a goat cheese organic pumpkin mostarda sauce, served with a warm fregola pasta salad, Swiss chard - 30

Coniglio (Ferme Stanstead)

Rabbit leg confit (Stanstead), veal reduction with white truffle, sage butter tagliatelle, carrots steeped in anise syrup- 34

Vitello Ai Ferri (Ferme Nordest)

Veal, guanciale mushroom cream sauce, roasted veggies, root veggie purée - 38

Lamb Shank (Ferme Nordest)

Braised lamb shank, carrot and parsnip pureé, sautéed spinach - 33

Daily Steak Special (Ferme Nordest)

Naturally raised meat, sauce, vegetable, and starch of the day - Market Price