

## To Start

### Arugula & Tomato Salad <sup>[nuts]</sup> 9 / 17

arugula, tomatoes, parmesan, almonds, lemon parsley

### Caprese 12

mozzarella, tomatoes, basil, balsamic drizzle

### Maple Glazed Brussel Sprouts <sup>[nuts]</sup> 13

lightly glazed, goat cheese, toasted almonds

### Calamari 15

lightly battered, served with marinara

### Meats & Cheese Plate 18

prosciutto, coppa, salami with goat cheese & fig jam

### Mushroom & Truffle Oil Flatbread 15

mushrooms, spinach, mozzarella, white truffle oil

### Truffle Fries 10

crisp fries tossed in truffle oil & parmesan

## Entrees

### Meatballs & Home-Made Spaghetti 24

*choice of: Beef, Pork, Chicken (gf), Eggplant (veg), Tofu (v)*  
(gf & vegan available). Served with marinara

### Calabrian Shrimp Pasta 26

calabrian peppers, spinach, mushroom, tomatoes, spinach

### Cauliflower Bolognese 20

cauliflower florets in Bolognese, topped with Parmesan

### Chicken Parmesan 25

served over spaghetti

### Beef Lasagna 25

layers of beef, cheeses & marinara

### Butternut Ravioli 20

white sauce & amaretto crumbs <sup>[nuts]</sup>

### Pan Roasted Salmon 26

lemon butter sauce with broccolini & roasted potatoes