

# CHEF SPECIALS

## Antipasti

### **Bufalina Capri - 24**

Bufalina mozzarella, heirloom tomatoes, EVOO, salt, pepper, and oregano

### **Calamari Fritti - 26**

Golden crispy fried calamari, house-made potato chips, salsa rossa

### **Caponata e Burrata - 26**

Sicilian caponata, burrata mozzarella, bell pepper cream sauce, pinsa romana bread

### **Mare Freddo - 28**

Crab and Lobster meat, avocado, coconut milk, cucumber, bell pepper aioli, pinsa romana bread

## Primi Piatti

### **Rigatoni Alla Norcina - 39**

Rigatoni, parmesan truffle sauce, seasonal mushrooms, peas, crumbled Italian sausage

### **Lasagna Bolognese - 32**

Traditional baked lasagna with beef ragu and bechamel

### **Risotto al Parmigiano e Funghi - 42**

Parmesan risotto with chanterelle mushrooms

## Secondi Piatti

### **Cioppino Toscano - 58**

Seafood bouillabaisse with mussels, clams, prawn, scallop, and Atlantic cod served with crostini

### **Agnello alla Scottadito - 68**

Free-range Australian lamb chops, roasted potatoes, seasonal vegetables, salsa verde

## Dolci

### **Bombolini - 14**

Italian doughnuts, served warm, filled with nutella, caramelized banana, bacio gelato