

# antipasti appetizers

- Pane D'Aglio** 6  
Roasted bread with our homemade garlic butter.  
With melted mozzarella cheese. 8
- Arancini Con Zafferano E Mozzarella** 15  
Panko crusted risotto balls with saffron and a creamy fresh mozzarella center served with marinara and roasted pepper coulis.
- Polpo Alla Griglia** 19  
Grilled fresh octopus tossed with pickled red onions, cappucine capers, topped with organic micro greens.
- Calamari Alla Griglia** 16  
Grilled calamari drizzled with olive oil, lemon juice and fresh oregano. Garnished with cappucine capers, gremolata, topped with organic micro greens.
- Tartare Di Manzo Portovino** 19  
Certified Angus Beef® tartare, with baby arugula leaves and shavings of parmesan.
- Tartare Di Salmone** 17  
Mango, sesame seeds, fresh coriander, avocado, red onion, ponzu soy, yuzu soy and croutons.
- Salsiccia Calabrese** 12  
Grilled Italian sausage sautéed with bell peppers, shallots, mushrooms, tomato sauce, white wine and fresh basil.
- Bruschetta Della Casa** 11  
Italian tomatoes, olive oil, balsamic vinegar served on a toasted garlic bread.
- Insalata Caprese Di Bufala** 17  
Heirloom tomatoe, fresh artisanal bufala mozzarella from Quebec, shavings of parmesan, micro basil, olive oil and balsamic reduction.
- Calamari Fritti** 17  
Crispy calamari served with arrabiata sauce and lemon.
- Salumeria** 16  
Assorted artisanal charcuterie with their accoutrements.
- Lumache Fra Diavolo** 16  
Escargots, tomato sauce, garlic, white wine, button mushrooms, chili pepper, fresh basil, red and green peppers. Served on homemade focaccia.
- Aragosta Mac n' Cheese** 15  
Macaroni in a creamy gorgonzola cheese sauce, fresh lobster and crispy panko crust.
- Coctail Di Gamberoni** 23  
Chilled shrimp lightly tossed in vinaigrette, served with two dipping sauces and lemon.