

ANTIPASTI

OLIVE 6v

WARM SICILIAN & BLACK OLIVES,
IN A SLIGHTLY SPICY MARINADE.

CALAMARI 14

FRIED CALAMARI SERVED ON A BED OF THIN FRIED
VEGGIES & AIOU.

ARANCINI 12v

SICILIAN ARANCINI, WITH MUSHROOMS, PEAS, AND A
SIDE OF HOME-MADE TOMATO SAUCE.

POLENTA FRITTA 12v

FRIED POLENTA, SERVED WITH MELTED
GORGONZOLA (BLUE CHEESE)

BURRATA 16v

DELICIOUS FRESH BUFFALO BURRATA, WITH DICED
TOMATO, GROUND PISTACCHIOS AND WOOD FIRE
CRUNCHY BREAD.

FRANK'S PLANK

SERVED WITH OUR FAMOUS SGABEI
(SALTED ITALIAN FRIED BREAD)

MAYBE VEGGIE 29v

A BOARD WITH A SELECTION OF ALL THINGS
VEGETARIAN FROM OUR PANTRY.

MAYBE MEAT 29

A BOARD LOADED WITH A SELECTION OF ITALIAN
SALUMI.

MAYBE CHEESE 29

A BOARD WITH A SELECTION OF ITALIAN CHEESES.

MIX ANY TWO BOARDS 32

SUPERPLANK 38

(CURED MEAT - CHEESE - ARANCINI)

FOCCACCIA ROSMARINO 8

ROSEMARY, AND SEA SALT FOCACCIA

FOCACCIA AGLIO 8

GARLIC FOCACCIA AKA: GARLIC BREAD

PASTA E BASTA

ALL HOMEMADE

PANSOTTI ALLE ERBE 26v

RAVIOLI STUFFED WITH SPINACH AND RICOTTA,
SERVED WITH TOASTED PINENUTS, AND A
CRUMBBLE OF MIXED LIGURIAN HERBS ON TOP OF
SOUR CREAM.

SPAGHETTI BURRATA 26

SPAGHETTI GAROFALO, WITH FRESH BURRATA,
SEASONED WITH ANCHOVY OIL, TOMATO CONFIT,
AND
HOMEMADE BREAD CRUMB.

PAPPARDELLE AL RAGU 27

HOMEMADE PAPPARDELLE SAUTEED IN SLOW
COOKED LAMB RAGU.

LASAGNE AL PESTO 22v

OUR FAMOUS PAPA VITO'S RECIPE FROM THE
BEAUTIFUL 5 TERRE, COMBINING HOMEMADE
PESTO AND BESCHAMEL, BETWEEN THIN PASTA
SHEETS.

INSALATA

SICILIANA 14

SLICED FENNEL, OLIVES, ORANGES,
SEA SALT AND PEPPER.

PANZANELLA 13

THE FAMOUS TUSCAN SALAD MIXING CRISP BREAD,
SWEET SPANISH ONIONS, AND CHERRY
TOMATOES.

BABY CARCIOFA 15

BABY SPINACH, LEMON BALM, ARTICHOKE, AND
RASPBERRY

LA ZUCCA 14

ROCKET, CUBED PUMPKIN, GOAT CHEESE, AND
WALNUTS.