

Primi

Arborio Risotto di Mare \$35

P.E.I. mussels, Littleneck clams, Black Tiger shrimp and calamari, white wine and garlic

Spaghetti alle Vongole \$32

Fresh littleneck clams, anchovies, cherry tomato semi-reduction, white wine and garlic aglio e olio

Black Truffle Ravioli \$40

truffle infused Pecorino sheep's milk cheese filling, authentic French shaved black truffle, sautéed mixed mushrooms, truffle cream sauce

Lobster Gnocchi \$32

fresh Nova Scotian lobster, basil, semi-reduced cherry tomato and creamy burrata sauce, olio

Tagliatelle Bolognese \$32

long, flat and slender pasta, long stewed ground beef with red wine, celery, onion, garlic and carrots

Spaghetti Carbonara \$34

authentic, silky and rich egg sauce with Pecorino sheep's milk cheese and Guanciale

Bucatini Amatriciana \$34

crispy Guanciale, Pecorino and light tomato sauce