

BEGIN

ITALIAN TRADIZIONALE \$ 65
Salami, prosciutto, parmigiano & mix greens

TARTARE ROSSO di Tonno \$ 75
Tuna tartare with mango salsa di mirtilli and

BRUSCHETTA \$ 65
Fresh tomatoes, basil, garlic & extra virgin olive oil

FRITTI CALAMARI \$ 95
Atlantic Ocean Deep fried calamari in olive oil

CAPRESE \$ 95
Fresh Buffalo mozzarella, tomatoes, olive oil and basil

RUCOLA E RADICCHIO \$ 85
With roasted mushrooms, parmigiano & vinaigrette

INSALATA MISTA \$ 55
Baby mix greens, balsamic vinaigrette

CALAMARI ALLA GRIGLIE \$ 80
Grilled Calamari w / roasted peppers, black olives & olive oil

BUFFALO MOZZARELLA WITH PROSCIUTTO DI \$ 110
Prosciutto w / buffalo mozzarella & extra virgin olive oil

ALLA COZZO SILVAROLA \$ 80
Steamed mussels, olive oil, tomatoes, garlic, parsley & white wine

CAESAR SALAD \$ 65
W / parmigiano reggiano crisps tomatoes and sun spot

BROCCOLINI \$ 45
With spices and vinaigrette

ALLA CIPOLLINA GRIGLIE \$ 45
Grilled onions with balsamic and bread crumbs

DI CAPONATA Melanzane \$ 75
Eggplant with dried fruit & colored peppers



FOLLOW

Spaghetti al pomodoro & Basil \$ 90
Spaghetti w / fresh tomatoes and basil

Tagliatelle al Pesto \$ 120
Genovese pesto, basil & vegetables

CHICKEN \$ 140
Grilled chicken breast sautéed greens & balsamic

RAVIOLI DI RICOTTA \$ 145
Ravioli stuffed w / ricotta & spinaches

Linguine alle vongole \$ 155
Long pasta with Manila clams in a white wine sauce

SPAGHETTI ALLA CARBONARA \$ 190
Spaghetti with eggs, parmigiano & bacon

GRILLED CANADIAN SALMON \$ 240
Atlantic Salmon w / crisp spinach & pesto

Gamberoni AI FERRI \$ 250
Grilled Jumbo Shrimps, olive oil, garlic, fresh herbs & lemon

FILETTO di Tonno \$ 260
Seared yellowfin tuna over artichokes ragout

