



Antipasti

Truffle Toast

Herbed goat cheese, Flat 12 mushrooms,
egg yolk sauce & truffle oil
\$16.95

Warm Beet Salad

Red beet puree, golden beets,
pistachio & goat cheese
\$14.95

Burrata House Special

Arugula, prosciutto, toast, &
balsamic vinaigrette
\$14.95

Wood Fired Octopus

Harissa, cracked potato, parsley oil.
\$18.95

Large Plates

Barramundi Bass

Piccata, lemon caper, butter sauce,
artichoke, potato, tomatoes, wine
\$26.95

Seafood Risotto

Shrimp, scallop, octopus,
saffron, fennel & tomato
\$28.95

Calabrian Fried Chicken

Braised greens & Calabrian chili honey
\$28.95

House Made Porchetta

Mascarpone polenta and
cherry mustard pan sauce
\$28.95

Veal Cutlet Sandwich

Breaded cutlet, rapini, fresh mozzarella,
Rocco's sauce, on a garlic roll
\$21.95