






Appetizers

Burrata caprese  	\$16
Multicolored cherry tomato salad, olive oil, fresh pepper, basil and arugula pesto	
Torpedo squid  	\$18
Battered with chickpea flour, parsley and lemon topping, served with fried capers.	
Fish carpaccio  	\$14
Fried capers, lemon and Kalamata cream	
Greek salad  	\$21
Romaine lettuce, feta cheese, Kalamata, tomato, cucumber & olive oil	
Squid salad  	\$18
Arugula, fried capers, black olives & pomodoro sauce	
Roasted eggplant  	\$14
Roasted and smoked with homemade tomato sauce and Pecorino cheese, served with yogurt dressing	
Tuna tartare 	\$18
Yellowfin with Ricotta cheese and gluten free soy sauce	

To Share

Charcuterie and cheese	\$32
Cold Charcuterie and Cheese Platter	
Oysters and shrimp, 3 or 6 	\$37(3) \$67(6)
Local oysters and gulf prawns, served with house dressings	
Wood-fired flatbread	\$14
With truffle cream and balsamic reduction	
Baked anchovies  	\$16
Served with garlic, white wine and lime juice	
Hummus  	\$12
Fresh chickpea with olive oil, herbs and pita bread	

Paellas

Seafood paella  	\$29
Saffron, lobster broth, calamari, shrimp and clams	
Vegetable paella   	\$23
Sweet chili, eggplant, zucchini, peas, red onion and mustard	
Paella Valenciana  	\$25
Saffron, chicken broth and bock choy leaves	

Pizzas

Pizza di Mare	\$19
With shrimps, squid, sage, tomato sauce and Mozzarella cheese	
Margarita Pizza 	\$17
Fresh tomato, basil and Mozzarella cheese	
Prosciutto Pizza	\$19
With arugula, tomato sauce, oregano and Mozzarella cheese	
White Pizza 	\$18
Basil, Mozzarella cheese, oregano and garlic	

Entrees

Grilled conger  	\$25
With vegetable ragout and tomato sauce	
Linguine Alle Vongole	\$22
Clams sautéed in white wine and parsley	
Prawns with polenta 	\$34
Grilled with olive oil and served with a creamy polenta sauce	
House raviole	\$25
Stuffed with lobster, Bri cheese sauce and Provencal herbs	
Whole fish  	\$29
In clay oven, served with pea salad, cucumber, dill and mixed lettuce	
Gnocchi	\$22
With fresh mushrooms and smoked fish sauce	
Milanese 	\$25
Veal served with vegetable terrine	
Eggplant lasagna  	\$20
Baked eggplant in homemade tomato sauce and gratin with 3 cheeses	

Gabriele Boffa:

Style and technique, with a specific identity that enhances structure and flavor, awarded 2 Michelin stars in Italy, we are proud to share these unique recipes from our dear friend:

Starter

Veal \$25
Smoked and served with onion marmalade, aioli and focaccia

Entrees

 **Ravioli \$25**
Mushroom sauce, potato and anchovy stuffing

 **Lamb \$38**
Grilled chops, vegetable terrine and Kale sauce