

the italian farmhouse

Zuppa, Antipasti, Insalata

Zuppa	\$11
Daily chef's soup	
Olives 🌿	\$10
Rosemary, citrus, crushed chillis	
Ciabatta Mozzarella al Forno 🌿	\$9
House-made garlic & cheese bread	
Bruschetta 🌿	\$14
Tomatoes, fresh basil on crostinis, shaved grana padano	
Polpette 🌿	\$18
House-made wild boar meatballs, tomato sauce (6 pieces)	
Calamari all'Arrabbiata 🌿	\$18
Sauteed calamari, arrabbiata sauce, cashews, peperonata	
Beef Carpaccio 🌿	\$20
Herb pesto, pepperoncini, caper berry, arugula, grana padano	
Sicilian Arancini 🌿	\$16
Deep-fried risotto balls, stuffed with cheese, spicy tomato coulis (5 pieces)	
Aglio 🌿	\$16
Roasted garlic bulb, gorgonzola, peperonata, focaccia toast	
Insalata Cesare 🌿	\$15
Romaine, croutons, prosciutto, homemade caesar dressing	
Insalata Anguria 🌿	\$17
Watermelon, arugula, goat cheese, candied walnuts, cherry tomatoes, pickled onion, mint yogurt dressing.	

Add the following to any salad:

add grilled chicken breast (6oz)	\$10
add prawns (5)	\$10
add pan seared salmon (6oz)	\$20
add scallops (3)	\$12
add goat cheese	\$3



gluten free

gluten free modification available



vegetarian

vegan modification available

An 18% gratuity will be added to parties of 8 or more

Please inform your server of all allergies

Pasta

Gluten-free noodles available for \$2

Linguine alle Verdure 🌿	\$22
Chef's selection of vegetables, choice of tomato or aglio olio sauce	
Spaghetti al Carne 🌿	\$26
Choice of wild boar meatballs or veal bolognese in tomato sauce	
Lasagna	\$27
Farmhouse signature veal lasagna with focaccia bread	
Tagliatelle al Carbonara 🌿	\$26
Double smoked bacon, pancetta, egg, and grana padano	
Garganelli con Salsiccia 🌿	\$26
Spicy Italian sausage, clams, fennel, spicy tomato sauce	
Gnocchi d'Anatra	\$28
Duck confit, sage ricotta gnocchi, arugula	
Linguine ai Frutti di Mare 🌿	\$30
Assorted seafood, choice of sauce (tomato, cream, pesto)	
Ravioli ai Funghi Selvatici 🌿	\$26
Roasted mushroom ravioli, blue cheese jalapeno cream sauce, confit king oyster mushrooms, truffle oil	
Ravioli all'Aragosta e Gamberi	\$30
Lobster and crab ravioli, prawns, tomatoes, asparagus, sambuca-dill cream sauce	
Conchiglie Ripiene	\$27
Baked conchiglie pasta stuffed with chicken, zucchini, ricotta, signature cheese blend, tomato sauce	
Tagliatelle con Pollo 🌿	\$26
Chicken, broccolini, artichokes, basil, white wine cream sauce	

Secondi

Cioppino 🌿	\$33
Assorted seafood stew, garlic toast	
Salmone	\$36
Atlantic salmon, gnocchi with sun-dried tomatoes, spinach, olives, ricotta, parmesan cream sauce	

Piatti

Chef's Daily Catch	MP
Ask your server for today's selection	
Chef's Daily Cut	MP
Ask your server for today's selection	
<i>The following are served with roasted potatoes or saffron risotto & seasonal vegetables</i>	
Pollo 🌿	\$34
Chicken breast stuffed with spinach, artichoke, sun dried tomatoes in a sage marsala glaze	
Vitello alla Griglia 🌿	\$37
Grilled veal scaloppini, mushroom marsala sauce	
Agnello Brasato 🌿	\$42
Red wine rosemary slow braised lamb shank, gremolata	

Pizza

*Gluten-free pizza dough available for \$3
Our pizzas are hand-stretched, and topped with our signature cheese blend. Please allow for extra time.*

Margherita 🌿	\$20
Bocconcini, fresh basil, tomato sauce	
Carne 🌿	\$24
Salami, pepperoni, spicy calabrese, capicola, tomato sauce	
Salsiccia 🌿	\$23
Spicy Italian sausage, goat cheese, mushrooms, tomato sauce	
Pepperoni 🌿	\$22
Pepperoni, olives, fresh peppers, tomato sauce	
Gamberi 🌿	\$25
Garlic shrimp, red onions, tomato, herb pesto, bocconcini	

Add the following to any pizza:

add grilled chicken breast (6oz)	\$10
add goat cheese	\$3
add vegetables (per vegetable)	\$2
add cured meat	\$4
add scallops (3)	\$12