



menu



antipasti-starter

Heirloom

Tomato Bruschetta 17

Grilled house bread, vine tomatoes and basil

D'argento Meatballs 18

Veal, pork, ricotta, red sauce

Calamari 18

Sauteed with lemon-dill butter sauce and fennel

Arancini 17

Crispy risotto, pea, mint, provolone in an arrabiatta sauce

Rocket & Fungi 17

Famiglia Style 33

Fried oyster mushrooms di mais, baby rocket, lemon and shallots

Insalata Tuscan Caesar 17

Famiglia Style 33

BC pancetta, grana parmesan, garlic crostini, capers and classic dressing

Golden Beet

Panzanella 17

Famiglia Style 33

Fior di latte, rocket, white balsamic, focaccia and pistachios

primi-pasta

Red Pepper

Fettuccini 28

Roast chicken & house cured pancetta, tomatoes, garlic cream

Pappardelle

Alla' Bolognese 28

Milk braised veal & pork ragu, basil, parmigiana

Gnocchi Arrabiata 28

Potato dumpling, spicy nduja sausage, ricotta cheese and basil

Ravioli 25

Spinach, ricotta, provolone with red sauce

Spaghetti con Gamberi 33

Chili prawns, aglio olio, chardonnay and cilantro

Spaghetti & Meatballs 28

Red sauce, pecorinoherbs



secondi-main

**63 Acres Grilled
Beef Tenderloin 47**
Crispy potato gnocchi, green
beans and chianti jus

Brick Chicken 32
Provolone-herb
polenta, mushrooms and
chermoula

**Risotto
Del Giorno market price**
(vegetarian option)
Chef inspired

Eggplant Parmigana 27
Crispy eggplant, virgin
mozzarella, red sauce and
pasta

share-plates

Foccacia 6
Rosemary and olive oil

Marinated Olives 8
Fennel, orange, chili

**Black Olive and Sundried
Tomato Tapenade 8**

Mistacanza 13
Greens, vinaigrette,
fennel and tomato

Cheese Polenta 16
Nduja sausage and
mushrooms

Grilled Broccolini 15
Aglio e olio, chili
and lemon

dolci-dessert

Tiramisu 13

Budino al Cioccolato 13

**Lemone-Ricotta
Zeppole 13**



cocktails

Aperol Spritz 6oz -13.50

Aperol, prosecco and a splash of soda

NY Sour 2.5oz - 15

Rabbit Hole Bourbon, lemon juice and a layer of Dolceto

Negroni 3oz -14

Malfy Italian Roso Gin, Campari , Rosso Vermouth

The Italian

Espresso Martini 2oz -14.50

Cherry Hill Espresso Coffee, Absolut Vanilla Vodka, and a splash of Kahlua and Fernet Branca

Italian paloma 2oz - 14

House blend of blood orange and grapefruit juice, Campari and Altos Tequila

D'agente Lemon

Drop Martini 2oz -14

Limoncello, Absolut Citron, and a touch of simple syrup with a citrus sugar rim

Ameretto Sour 2oz - 14

Disaronno, Lot 40 rye and lemon juice

The Rossini 6oz 14

Prosecco, strawberries and thyme syrup

Hugo 6oz -13.50

Lime, mint, elderflower and prosecco

Milano 2oz -14

Campari and Dubonet

Aperitini 3oz -15

Campari, Aperol, tequila, and a splash of prosecco

Limoncello Collins 2oz -14.50

Limoncello, gin simple syrup and lemon juice