FOOD

FOR THE TABLE

BUSALACCHI'S GARLIC BREAD *[12.95]*
Family recipe since 1982

ROASTED BONE MARROW *[21.95]*
Stockyard Farms Bone Marrow, Apricot Chili Jam
• Ask Your Server About Our Bone Marrow Shot! •

LOLLIPOP CHOPS *[23.95]*
Blackened Lamb, Gorgonzola Sauce

ARANCINI *[19.95]*
Arborio Rice, Mozzarella, Parmigiana, Broccoli, Truffle Cream

BRUSCHETTA DI MELANZANE *[19.95]*
Chilled Eggplant, Marinara, Pistachio Pesto, Burrata Grilled Ciabatta

MUSSELS 'NDUJA *[25.95]*
Salt Spring Mussels, Spicy Salami, Garlic, Lemon, Butter White Wine, Grilled Ciabatta

BURRATA CAPRESE *[19.95]*
Heirloom Tomatoes, Burrata, Basil, Balsamic Glaze

CARPACCIO *[19.95]*
Raw Short Rib, Capers, Shaved Parmigiano, Arugula, Lemon Basil Vinaigrette

FIORI DI ZUCCA *[19.95]*
Tempura Squash Blossoms, Quattro Formaggi, Apricot Chile Jam

SICILIAN MEATBALLS *[19.95]*
Sirloin, Pecorino, Sugo, Caprino

SAUSAGE AND PEPPERS *[19.95]*
Housemade Sicilian Sausage, Peppers, Onions

CRUDO BAR

CARPACCIO DI TONNO *[19.99]*
Ahi Tuna, Citrus Soy Reduction, Jalapeno

RICCIOLA *[19.99]*
Yellowtail, Potato, Scallions, White Truffle Oil, Red Wine Vinegar

HALF DOZEN OYSTERS *[19.96]*
Chef's Daily Choice

GREENS

BUSALACCHI CAESAR *[14.95]*
Busalacchi's Recipe, Garlic Breadcrumbs

PANZANELLA SICILIANO *[15.95]*
Heirloom Tomatoes, French Green Beans, Red Onions, Italian Olives, Avocado, Crusty Bread, Rose Vinaigrette

BIETOLE *[14.95]*
Arugula, Frisee, Red Beets, Goat Cheese, Caramelized Pecans, Basil Thyme Vinaigrette

PASTA *(Gluten-Free Available)*

Add Chicken 8, Shrimp 9

BOLOGNESE AL FORNO *[27.95]*
Baked Anelletti, Beef and Pork Sausage Ragù, English Peas, Tre Formaggi

GNOCCHI *[27.95]*
Pistachio Pesto, Cream, Oven Roasted Tomato

FRUTTI DI MARE *[31.95]*
Spaghetti, Clams, Mussels, Shrimp, Calamari, Marinara, Parsley

CARBONARA *[27.95]*
Fettuccini, Guanciale, Bacon, English Peas Panna, Farm Fresh Egg Yolk

LOBSTER FUSILLI *[34.95]*
Fusilli Bucati, Lobster, Garlic, Butter, Calabrian Chili, Parsley, Lemon Zest

FUNGHI E TARTUFO *[28.95]*
Pappardelle, Mushroom Medley, Cream, Mascarpone, White Truffle Oil
Tableside Shaved Summer Truffles [22.00]

RIGATONI SALSICCIA *[27.95]*
Housemade Sausage, Spicy Rosa Sauce, Chives

SHORT RIB LASAGNE *[32.95]*
Braised Short Rib, Bechamel, Sugo, Mozzarella

MAIN DISH

POLLO PARMIGIANA *[36.95]*
Breaded Chicken Breast, Chunky Tomato Sauce, Mozzarella, Burrata, Parmigiano, Pecorino
Served with Gnocchi Marinara

SEA BASS SCOTTATO *[44.95]*
Chilean Sea Bass, Pan Seared, Roasted Red Pepper Sauce, Garlic Broccolini

SICILIAN BONE-IN RIBEYE *[69.95]*
Bone-In, Sicilian Seasoning, Roasted Garlic Whipped Potatoes, Sauteed Broccolini

SHORT RIB BRASATO *[38.95]*
5 Hour Braise, Barolo Demi Glace, Whipped Potatoes, Sauteed Spinach

PIZZA

(Gluten-Free, Cauliflower Crust, Vegan Mozzarella Available)

PROSCIUTTO E TARTUFO *[26.95]*
Mozzarella, Prosciutto, Arugula, White Truffle Oil

BURRATA *[24.95]*
San Marzano Tomatoes, Burrata, Basil

DOLCE E PICCANTE *[26.95]*
Soppressata, Calabrian Chiles, Lavender Honey, Bermuda Onions, Mozzarella, Grana Padano, Basil

PEPPERONI *[24.95]*
San Marzano Tomatoes, Mozzarella, Charred Pepperoni, Parmigiano