



# ANTIPASTI | INSALATA | SALUMI

| Choose up to 3

Add Charcuterie e Formaggi, \$5 per person

## CROSTINI APPETIZERS

**Magic Mushrooms** ~ A Ferro signature – Portobello & oyster mushrooms baked + roasted garlic cream reduction + baked on herbed crostini | **Bruschetta Pomodoro** ~ chopped Roma tomato with red onion + garlic + E.V. olive oil & fresh basil topped goat cheese crostini

## CALAMARI e SHRIMP ALLA GRIGLIA

Grilled whole calamari + black tiger prawns + lemon salsa verde + mixed greens with tomato concasse & black olives

## CEASAR INSALATA

Romaine hearts + herbed croutons + parmigiano + housemade caesar dressing (*optional crispy pancetta*)

## ARUGULA MISTA

Mixed organic heritage greens & treviso + cherry tomato & red onion + lemon-basil vinaigrette

## SLIDERS

A choice of Truffled Beef Short Rib, Grilled/Crispy Chicken –or– Mediterranean Grilled Veg. sliders

## SPEDUCCI

Grilled skewered meats – A choice between grilled Chicken, Beef, Lamb, Salmon –or– Shrimp

## ARANCINI

Stuffed crisp arborio Rice Balls – A choice between Margherita (tomato & mozzarella) –or– Meat & Mozzarella

## PRIMI

| Choose up to 2 or 3

### ALLA VODKA

Penne with guanciale + red onion + garlic + chilies + vodka rosé sauce (*optional no meat*)

### BOLOGNESE

Fresh rigatoni with a traditional bolognese ragù + parmigiana

### PENNE POMODORO – or – ALFREDO

### CAVATELLI AI FUNGHI

Wild mushrooms + white truffle light cream sauce + parmigiano

### AGNOLOTTI

Goat cheese stuffed fresh pasta + oven-dried cherry tomatoes + sun-dry tomato pesto

### RAVIOLI AFFUMICATO

Jumbo beef-stuffed fresh ravioli + porcini rose sauce + smoked mozzarella

### PIZZETTE

A variety of our Romana style wood-fired pizza

## SECONDI

| Choose up to 2 or 3

### SHORT RIBS

Smoked, melt in your mouth, boneless beef short rib smothered in a bourbon sauce + crispy onions + mini potatoes + greens

### WILD SALMON

Pan-roasted filet of Atlantic salmon + choice of apple & fennel slaw –or– sweet red pepper sauce + mini potatoes + broccolini

### CHICKEN – or – VEAL LIMONE

Chicken or Veal scallopine served in a white wine lemon caper sauce + mini potatoes + garlic rapini

### CHICKEN PARMIGIANA

Lightly fried breaded chicken cutlet al forno with parmigiano & organic mozzarella + mini potatoes + garlic rapini

### OCTOPUS

Char-grilled Moroccan octopus served with a tomato-bomba sauce + kale, crispy potato & onion, sweet pepper hash

### EGGPLANT INVOLTINI

Baked rolled thinly sliced eggplant filled with ricotta & spinach + al forno with tomato sauce e parmigiana

### PIATTO DI PESCE

A platter of seasonal fresh seafood – jumbo tiger prawns, sea scallops, calamari, P.E.I. mussels & filets of fish in a light tomato broth

## DOLCE

### SEASONAL HOUSEMADE DESSERT