



## ANTIPASTI

### Arancini 16

Traditional risotto fritters served in tomato sauce

### Beef Short Ribs 22

Fall off the bone in a bourbon reduction with crispy onion

### Mussels 21

East coast mussels sautéed in white wine, garlic, fire roasted cherry tomatoes

### Calamari Fritti 18

Lightly dusted & fried with SONA Sauce

### Charcuterie Board 25

Assortment of cured meat, cheese & olives

### Polipo Alla Luciana 25

Traditional Neapolitan dish; octopus, onion, black olives and fire roasted tomato served on fresella bread

## HOUSE PASTAS

### Spaghetti Carbonara 26

Famous traditional Roma dish; egg, pecorino, guanciale

### Risotto Alla Pescatore 38

Risotto with octopus, mussels, clams, calamari & shrimp  
In fire roasted pomodoro

### Girellini 26

Handmade Artisan pasta stuffed with fresh ricotta, fontina, wild mushroom, served with our blush sauce

### Fettucine Principessa 32

Jumbo prawns flambéd in cognac, olive oil, served in a cream sauce with fettucine

### Gnocchi Quatro Fromaggi 26

Housemade gnocchi with gorgonzola, parmigiana, asiago & cortonese cheese

## FROM THE FIELDS OF LEAMINGTON

fresh greens grown close to home, in support of our local farmers

### Insalata Della Casa 10

Mixed greens, cucumbers, tomato, red onion, house dressing

### Caesar 15

Crisp romaine, garlic crostini, parmeggiano reggiano, house caesar

### Caprese 15

Tomato, bocconcini, basil, red onion, black olives, balsamic

## FROM THE LAND & SEA

Served with potato contorno & grilled veggies

### Pollo Amaretto 32

Boneless chicken breast in a creamy amaretto sauce with thinly sliced almonds

### Pollo Parmigiana 28

Breaded chicken breast, fresh mozzarella, light tomato sauce

### Vitello Alla SONA 33

Sautéed veal scaloppine folded into a smooth white wine cream sauce with garlic & wild mushrooms

### Veal or Chicken Marsala 32

This dish enlivens the mild flavour of veal with the sweetness of marsala wine and raisins

### Veal Limone 29

Tender veal with capers, white wine & fresh lemon sauce

### Lamb Shank 42

Fall off the bone lamb shank, red wine reduction & mirepoix

### 1lb Ribeye Feature 58

Aged rib eye, pan seared with bourbon served with mash & seasonal veg

### Bronzino 34

Basted the old fashioned way with EVOO, garlic, lemon rind & cooked to perfection, served on a bed of wild rice

### Salmon 34

Oven-baked with fresh spices and lemon, served on a bed of wild rice

### Tiger Shrimp Speciale 34

Sautéed with garlic, EVOO, and a splash of brandy In our lemon sauce