



ANTIPASTI

| *family style*

CROSTINI APPETIZERS

- 1:** Magic Mushrooms ~ A Ferro signature – Portobello & oyster mushrooms baked + roasted garlic cream reduction + baked on herbed crostini **2:** Bruschetta Pomodoro ~ chopped Roma tomato with red onion + garlic + E.V. olive oil & fresh basil topped on herbed crostini



PIZZETTE

A variety of our Romana style wood-fired pizza



SHRIMP e CALAMARI BOMBA

Grilled whole calamari + black tiger prawns + Quina + tomato bomba sauce

PRIMI

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MANICOTTI

Fresh pasta rolled with minced meat + Roma tomato sauce + basil



LINGUINE PESCATORE

Linguine with tiger prawns, sea scallops & rock lobster tail + rapini + white wine garlic sauce



SECONDI

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PESCE

Pan-seared filet of Arctic Chard + apple & fennel slaw + polenta

VITELLO MARSALA

Veal scaloppini served in a wild mushroom Marsala wine sauce + crispy potato hash + seasonal veg



COZZE

Steamed P.E.I. mussels + light tomato brodetto



EGGPLANT INVOLTINI

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



ARUGULA MISTA

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

DOLCE

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FERRO TIRAMISU, LEMON RICOTTA CANNOLI, MANGO SORBET