

a taste of CALABRIA



Inspired by Italy's diverse regions, join us in celebrating the vibrant charm of Calabria's unique cocktails and authentic ingredients with our inspired menu.



Located in southern Italy, Calabria is known for its striking coastlines, mountainous landscapes, and deep-rooted traditions. It is home to breathtaking views of the Tyrrhenian and Ionian Seas, with dramatic cliffs and golden beaches. Its cuisine is bold and robust, with flavours that are as vibrant as its landscapes. From fiery Calabrian chilies to fresh citrus including bergamot and blood orange, smoky 'nduja sausage and fresh seafood, each ingredient tells a story.


The region is also known for its love of espresso, herbal liqueurs, and refreshing beverages featuring its abundant citrus. To create a menu that truly reflects the spirit of Calabria, our culinary team travelled throughout the region, tasting local dishes, visiting family-run farms, and learning cherished recipes

from Nonnas and passionate purveyors. Among the experiences was a visit to Mimma's Kitchen, where this beloved local chef warmly welcomed us and shared the traditional art of hand-rolling Fileja pasta—a practice that beautifully reflects the warmth and soul of Calabrian cuisine. Every handcrafted dish and cocktail we serve is a tribute to the region's bold flavours, rich traditions, and vibrant spirit—something we strive to bring to every table.


FEATURED CALABRIAN BEVERAGES



RED WINE - - - - -

-  **MAGLIOCCO, FERROCINTO, CALABRIA, ITALY** 13% ABV
5 oz 15.65 8 oz 23.85 10 oz 29.10 750 mL 69.00
Deep ruby with violet hues, earthy notes, and hints of black cherry, strawberry, and prune. Balanced and delicate, it pairs well with pasta, spicy meats, and cheese-based dishes. While quantities last.

WHITE WINE - - - - -

-  **PECORELLO, FERROCINTO, CALABRIA, ITALY** 13.5% ABV
5 oz 18.65 8 oz 28.70 10 oz 34.30 750 mL 79.00
Pale straw yellow with notes of citrus and pear. Crisp and elegant, it pairs well with salads, seafood, and fresh cheeses. While quantities last.

COCKTAILS - - - - -

-  **ITALIAN ESPRESSO MARTINI** 1.5oz 14.25
Ramazzotti white Sambuca, coffee liqueur, Amaro Vecchio del Capo, espresso – Too late for caffeine? Decaffeinated version available
-  **CALABRIAN MOJITO** 2oz 14.95
Malfy gin con Limone, bergamot and passionfruit purée, simple syrup, fresh mint, lemon, soda
-  **SPICY BLOOD ORANGE MARGARITA** 1.5oz 14.25
Olmeca Altos tequila, blood orange purée, lime juice, simple syrup, Calabrian chili peppers

**SUMMER LIKE
AN ITALIAN
APERITIVO & WIN!**

ENJOY AN APEROL SPRITZ
AND GET A CHANCE TO
WIN AN APEROL PRIZE!



Must be legal drinking age. Please enjoy responsibly. While supplies last.

*Must be legal drinking age. Please enjoy responsibly. Some beverages may contain allergens. Please ask your server.

STARTERS - - - - -

- 'NDUJA & STRACCIATELLA SPREAD** 25.97
'Nduja sausage spread, Stracciatella cheese, basil oil, grilled crostini, warm flatbread

SALAD - - - - -

- ROASTED VEGETABLE** 20.97
Black kale, arugula, green olives, grape tomatoes, roasted peppers, zucchini and eggplant, pine nuts, Caciocavallo cheese, red wine vinaigrette

PIZZA - - - - -

- EGGPLANT & 'NDUJA** 25.97
Tomato chili ragu, 'nduja sausage cream sauce, roasted peppers and eggplant, fresh basil, Caciocavallo cheese, Pecorino, basil oil

PASTA - - - - -

- SHRIMP TROPEA FILEJA - MIMMA'S WAY** 28.97
Fileja noodles, sautéed shrimp, 'nduja sausage arrabbiata sauce, roasted peppers, zucchini and eggplant, grape tomatoes, poor man's Parmesan, Pecorino
- CHICKEN & 'NDUJA SPAGHETTI** 28.97
Marinated sautéed chicken, 'nduja sausage Alfredo sauce, Stracciatella cheese, fresh basil

MAINS - - - - -

- GRILLED CHICKEN PEPERONATA** 28.97
Herb-marinated grilled chicken, sautéed onions, peppers and chilies, grape tomatoes, arugula, lemon honey vinaigrette

DESSERT - - - - -

- BLOOD ORANGE & AMARO CHEESECAKE** 16.50
Amaro cheesecake, caramelized orange, vanilla bean whipped cream, toasted hazelnuts – perfect for sharing!

WHAT IS 'NDUJA?

A spicy, spreadable pork sausage, 'nduja is known for its smoky flavour and rich, buttery texture that melts when heated. Made with pork, Calabrian chili peppers, and spices, it embodies the region's love for heat and bold flavours.

WHAT IS FILEJA?

Known for its slightly tough, chewy texture, Fileja is a hand-rolled, twist-shaped noodle made from durum wheat, semolina, and water. Its unique shape and chewy texture are perfect for holding rich sauces, making it a staple in Calabrian cuisine.

We recognize that health and safety are important concerns for our guests. If you have an allergy, sensitivity or require a gluten free option, please let your server know. We do not assume responsibility for a particular sensitivity or allergy to any food provided at our restaurants. We cannot control or eliminate the possibility or risk of cross-contamination in our kitchens or products supplied to us by our suppliers. If you have any questions or concerns, please speak to the Manager. Prices subject to change. Taxes not included. CALABRIA-LTO_06-25