

DAILY SPECIALS



monday_pasta_night

Monday from 5PM
for only 16.95
(Exclusive Menu)

1/2 price btls of wine

Wed & Thurs



Beef Lasagna



Classic Cheese Burger



Calamari

happy hour

Daily 3PM-6PM
10PM-Close

sunday special

All Day Pizza – Only \$17.95



Capricciosa Pizza



Homemade Tiramisu



Spaghetti Meatball



Whiskey Sour

shareables

Charcuterie Board 35.95

A refined mix of cured meats and cheeses, served with house-made bread, and seasonal jam. Perfect for sharing.

Meat Ball 16.95

Four house-made 100% beef meatballs, served with house tomato sauce, parmesan cheese, and house-made garlic bread.

Calamari 17.95

Pineapple-cut calamari, jalapeño, served with a side of chipotle mayo.

Nachos Plate 22.95 🌿

Topped with a blend of melted cheese, served with salsa and sour cream.

+ Seasoned Beef 4.95 + Grilled Chicken 4.95

Beef Carpaccio 18.95

Beef tenderloin, arugula, shaved Grana Padano, capers, extra virgin olive oil, lemon juice, served with Alchemy Bread.

Soup of the Day 8.95 🌿

Served with house-made garlic bread.

Ask your server for daily selection.

Chicken Wings 18.95

Our house-made marinated wings, available in: Hot | S & P | Lemon Pepper | Honey Garlic | BBQ

Spicy Roasted Prawn 16.95

Roasted prawns in spicy oil and fresh lemon.

Mussels 18.95

Choice of spicy tomato sauce or white wine lemon sauce.

Serve with Alchemy bread.

Steak Bites 16.95

Medium cooked, marinated in pineapple soy sauce.

salad

House Salad 12.95 🌿

Green mix, cranberries, pumpkin seeds, feta cheese, tomato, house dressing.

Caesar Salad 13.95

Romaine lettuce, croutons, and house-made Caesar dressing. + Chicken Breast \$7

Crab Cake Salad 16.95

Crispy crab cake, mixed greens, cherry tomatoes, shredded apple, house dressing, and a touch of chipotle.

Burrata Salad 21.95 🌿

Fresh Italian burrata, tomato, arugula, basil, balsamic vinegar, pesto sauce, and EVOO.

Salmon Salad 21.95

Green mix, tomato, pickled radish, Tarragon Dressing.

pizza

Margherita Classico 22.95 🌿

Tomato sauce, mozzarella, bocconcini, herbs, Grana Padano.

Diavola 23.95

Tomato sauce, sopressata salami, jalapeno, mozzarella, bocconcini, and Grana Padano.

Monte Carlo 26.95

Cream sauce, chicken, spinach, mozzarella, goat cheese, sun-dried tomatoes, bocconcini, and Grana Padano.

Alchemista 33.95 🏆

Cream sauce, mozzarella, Grana Padano, arugula, Prosciutto di Parma, and fresh Italian burrata, finished with extra virgin olive oil and a touch of balsamic.

Truffle Mushroom 27.95 🌿

Cream sauce, mushrooms marinated with truffle oil and oregano, fresh white truffle slice, mozzarella, bocconcini, Grana Padano.

Pizza Bianca with Pear 26.95 🌿 🏆

Cream base, mozzarella, Blue Cheese, sliced pear, arugula, walnuts.

Capricciosa 25.95

Tomato sauce, mushroom, mozzarella, smoked ham, artichoke, sliced black olives, oregano, Grana Padano.

Quattro Carni 27.95

Tomato base, ham, sopressata, bacon, Sausage, mozzarella, onion, bocconcini and Grana Padano.

Please inform your server of any allergies.

pasta

Chicken Fettuccine Alfredo 24.95

Creamy base, chicken, butter, Grana Padano, and parsley.

Fettuccine Bolognese 26.95

House-made 100% beef Bolognese, tomato sauce, Grana Padano, and parsley.

Beef Lasagna 27.95

AAA ground beef and tomato ragù, creamy ricotta, mozzarella, and Grana Padano.

Spaghetti Carbonara 24.95

Creamy base, bacon, egg yolk, Grana Padano, black pepper, and parsley.

Spaghetti Meatball 24.95

House-made 100% beef meatballs, tomato sauce, Grana Padano, and parsley.

Chicken Gnocchi 24.95

House-made gnocchi, chicken, sun-dried tomato, tomato sauce, mozzarella, Grana Padano, and parsley.

Pesto Gnocchi Al Forno 23.95

House-made gnocchi, pesto sauce, sun-dried tomato, pine nuts, Mozzarella, and Grana Padano.

Wild Mushroom Ravioli 28.95

Cheesy spinach ravioli, porcini butter cream sauce, wild mushrooms, freshly shaved summer truffle, Grana Padano cheese.

Truffle Mushroom Pappardelle 32.95

Cream sauce, sautéed wild mushrooms, freshly shaved summer truffle, Parmesan, and parsley.

Smoked Salmon Pappardelle 27.95

Cream sauce, sliced smoked salmon, capers, dill, Grana Padano.

Truffle Risotto with Buffalo Burrata 33.95

Creamy truffle-infused risotto with sautéed wild mushrooms, green peas, topped with buffalo burrata and freshly shaved summer truffle.

Prawn Risotto 29.95

Creamy Parmigiano risotto, topped with sautéed garlic prawns and finished with fresh parsley.

Seafood Linguine 29.95

Linguine tossed in a rich tomato sauce with prawns, mussels, fish, and calamari.

main course

Ribeye Steak 59.95

12 oz grilled ribeye, peppercorn sauce, mashed potatoes, grilled asparagus.

Rack of Lamb 35.95

Perfectly grilled lamb, served with potatoes, seasonal vegetables, and a red wine reduction.

Lamb Shank Risotto 35.95

Braised lamb shanks in a red wine tomato sauce, creamy Parmesan risotto, seasonal veggies, garnished with parsley.

Salmon Risotto 33.95

Grilled salmon served with creamy Parmigiano dill risotto and asparagus.

Chicken Piccata 29.95

Tender chicken breast sautéed in a lemon-butter sauce with capers, served with a side of vegetables and potato.

Chicken Parmigiana 28.95

A classic dish with crispy breaded chicken, homemade marinara, melted mozzarella, and parmesan. Served with side of spaghetti.

handhelds

Alchemy Black & Blue Burger 23.95

House-made ground beef patty seasoned with Cajun, crispy onion, blue cheese, lettuce, and tomato.

Classic Cheeseburger 20.95

Our house-made ground beef patty with cheddar cheese, lettuce, sliced tomatoes, crispy onions, and pickles.

Chicken Burger 19.95

Crispy chicken, sliced tomato, and lettuce.

Grilled Salmon Burger 20.95

Salmon, topped with teriyaki sauce, sesame seeds, lettuce, and sliced tomato

All handhelds are served with our house-made hand-cut fries.
Upgrade your side: Truffle fries or salad +\$3, yam fries or garlic fries +\$2.

desserts

Lava Cake 13.95

House-made molten chocolate, Crushed Hazelnuts, served warm with a scoop of vanilla ice-cream.

Homemade Tiramisu 12.95

An Italian dessert made with layers of coffee-soaked ladyfingers and mascarpone cream.

Affogato 10.95

Double espresso with a scoop of vanilla ice-cream.

Crème Brûlée 8.95

Italian dessert with a rich, creamy vanilla custard base, topped with a perfectly caramelized sugar crust.

Please inform your server of any allergies.

