

ANTIPASTI

CALAMARI E GAMBERI ALLA GRIGLIA 21

fresh grilled calamari, head-on shrimp, arugula, lemon vinaigrette

PIZZETTA MARGHERITA 15

artisan flatbread, San Marzano tomato sauce, fresh mozzarella, fresh basil, EVOO

COZZE AL TEGAMINO 18

oven-roasted fresh Maine mussels, white wine flambée, aged balsamic, herbed breadcrumbs

POLENTA AI FUNGHI 16

crispy polenta cakes, wild mushrooms, Gorgonzola-truffle cream sauce

CARPACCIO DI POLIPO 20

thinly-sliced octopus, EVOO, lemon aioli, capers, Peppadew peppers, arugula, Calabrian chili oil

TARTARE DI TONNO 22

Sicilian-style Ahi, fennel, blood orange, capers, olives, EVOO, Calabrian chili oil

FRITTO MISTO 20

crispy calamari, head-on shrimp & octopus, dipping sauce duo

POLPETTONE AL TEGAMINO 15

giant Kobe beef-mortadella meatball, tomato ragú, whipped ricotta, pistachio crumble

TAGLIERE 28*

imported Italian-cured meats & cheeses, nuts, pickled vegetables & condiments

*Not available for happy hour special.

POLIPO 21

grilled octopus, heirloom tomatoes, potatoes, celery, Gaeta olives, EVOO

TORTA DI MELANZANE 14

baby eggplant, tomato sauce, fresh mozzarella, Parmigiano Reggiano

MOZZARELLA D.O.P 17

imported mozzarella di bufala, heirloom tomatoes, balsamic pearls, EVOO

CARPACCIO DI MANZO 20

thinly-sliced filet mignon, mustard aioli, capers, shaved Parmigiano Reggiano, micro-greens

BRUSCHETTE AI FICHI 14

Italian bread, fig jam, Gorgonzola, 24-month aged prosciutto, fresh arugula

INSALATE

CESARE 15

grilled romaine heart, shaved Parmigiano Reggiano, anchovies, sourdough croutons, creamy Caesar dressing

FINOCCHIETTA 15

arugula, fennel, blood orange, fresh mint, Castelvetroano & Gaeta olives, pistachios, pomegranate seeds, lemon vinaigrette

MISTICANZA 13

spring mix, heirloom tomatoes, cucumbers, Gaeta & Castelvetroano olives, shaved Parmigiano Reggiano, aged balsamic vinaigrette

BARBABIETOLA 15

roasted heirloom beets, friséé, pistachios, ricotta salata, organic honey, aged balsamic vinaigrette

ADD TO YOUR SALAD

Grilled Chicken 10

Grilled Salmon 12

Grilled Shrimp 14

Grilled Scallops 17

Grilled Octopus 11

CONTORNI \$11/ea.

POLENTA crispy polenta cakes

PURE DI PATATE roasted garlic mashed potatoes

PATATE AL ROSMARINO rosemary-roasted
fingerling potatoes

FUNGI SELVATICI wild mushrooms

SPINACI ALL'AGLIO sautéed organic baby
spinach, garlic EVOO

ASPARGI ALLA GRIGLIA grilled asparagus

ESCAROLE escarole relish with walnuts, golden
raisins & olives

PRIMI PIATTI

PACCHERI GRANCHIO 36

large-tubed pasta, blue crab, shishito peppers, cherry tomato ragù, spicy bread crumbs

PAPPARDELLE ZAFFERANO 39

extra-wide artisan pasta, head-on shrimp, diver scallops, blue crab, saffron cream

LINGUINE CON VONGOLE & ARUGULA 29

Manila clams, oven-roasted tomatoes, garlic, EVOO, arugula pesto

LINGUINE AL NERO DI SEPPIA 28

squid ink pasta, red wine-braised octopus, tomato ragù, arugula

A' GENOVESE 27

fusilli pasta, braised beef-caramelized onion ragù, Parmigiano Reggiano

PASTA AL FORNO 27

baked mezzi rigatoni, mini meatballs, ricotta cheese, salami, ham, boiled eggs, bechamel, tomato ragu, fresh mozzarella

BUGATINI ALLA AMATRICIANA 24

thick, hollow spaghetti, tomato ragù, guanciale (Italian bacon), onions, Pecorino Romano cheese

BUGATINI CARBONARA 24

thick hollow spaghetti, crispy guanciale, organic egg, Pecorino Romano cheese

GNOCCHI AL TELEFONO 23

potato dumplings, tomato ragù, smoked mozzarella, fresh mozzarella, Parmigiano Reggiano

ORECCHIETTE 24

ear-shaped pasta, crumbled fennel sausage, roasted-garlic broccoli rabe, Parmigiano Reggiano, EVOO

NO.7 LASAGNA 27

seven layers, Bolognese-style meat ragù, bechamel sauce

LINGUINE ALLA NERANO 23

velvety zucchini bisque, fresh basil, EVOO, Parmesan, crispy zucchini

PAPPARDELLE BOLOGNESE 27

extra-wide artisan pasta, Bolognese meat ragù, Parmigiano Reggiano

RAVIOLI ASTICE 38

lobster-filled pasta, saffron cream sauce, lobster meat, asparagus

LINGUINE SETTE PESCI 52

head-on shrimp, Manila clams, Maine mussels, diver scallops, calamari, lobster tail, organic cherry tomato sauce, squid ink linguine

SECONDI PIATTI

COSTATA DI VITELLO 54

16 oz. veal chop, pounded & breaded, choose Parmigiana or Milanese style

VITELLO SALTIMBOCCA 34

tender veal scallopini, prosciutto, fontina cheese, fresh sage, Marsala demi-glace, mashed potatoes, asparagus

POLLO AL ROSMARINO 28

organic airline chicken, rosemary, spinach, mashed potatoes, lemon butter

FILETTO AI PORCINI 46

9 oz. filet mignon, porcini mushrooms, demi-glace, garlic mashed potatoes, Parmesan crisp

CAPESANTE 39

pan-seared diver sea scallops, saffron risotto, crispy prosciutto, Parmesan crisp

BRANZINO 40

de-boned whole Mediterranean sea bass, salmoriglio sauce, escarole relish, fingerling potatoes

TONNO AL SENAPE 36

sesame seed-encrusted ahi tuna, seared medium-rare, red pepper asparagus relish, squid ink linguini, spicy mustard sauce

SALMONE RIPIENO 42

crab imperial stuffed Norwegian salmon, garlic mashed potatoes, asparagus, garlic lemon butter sauce

SPIGOLA CILENA 49

pan-seared panko herb-encrusted Chilean sea bass, escarole relish, capers, garlic mashed potatoes, garlic-lemon butter sauce

Menu Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity added to check for parties of 6 or more.