

PRANZO

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 POLPO 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 ragù, whipped ricotta, pistachio crumble

TAGLIERE 28*

imported Italian-cured meats & cheeses, nuts, pickled vegetables & condiments *Not available for happy hour special.

POLPO 21

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

TORTA DI MELENZANE 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 FIGHI 14

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

INSALATE

CESARE 15

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

FINOCCHIETTA 15

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

MISTICANZA 13

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

BARBABIETOLA 15

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

ADDITIONS

Grilled Chicken 10 Grilled Scallops 17 Grilled Octopus 11

Grilled Salmon 12 Grilled Shrimp 14

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.

PANINI

Served on ciabatta bread with choice of shoestring fries or salad.

FILETTO SALTIMBOCCA 20

sliced filet mignon, prosciutto, fontina cheese, fresh sage, marsala demi glace

POLLO MILANESE 16

Crispy panko-encrusted chicken breast, arugula, EVOO, shaved Parmigiano Reggiano, aged balsamic glaze

PROSCIUTTO E MOZZARELLA 17

San Daniele 24-month prosciutto, imported mozzarella di bufala, heirloom tomatoes, fresh arugula, EVOO

BELLO VEGETARIANO 14

roasted garlic broccoli rabe, portobello mushroom, imported mozzarella di bufala, heirloom tomatoes, balsamic spread

SALSICCIA E BROCCOLI DI RAPE 16

char-grilled Italian fennel sausage, roasted garlic broccoli rabe, smoked mozzarella, sun-dried tomato spread

POLLO SALTIMBOCCA 16

char-grilled chicken breast, Italian prosciutto, provolone, heirloom tomatoes, fresh arugula, basil pesto spread

SALMONCELLO 20

grilled salmon, arugula, capers, oven roasted tomatoes, lemon aioli spread

PRIMI PIATTI

BUCATINI ALLA AMATRICIANA 15

hollow thick spaghetti, tomato ragù, guanciale, onions, Pecorino Romano

PASTA AL FORNO 17

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

LINGUINE CON VONGOLE 17

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

A GENOVESE 16

fusilloni pasta, braised beef caramelized onion ragù, Parmigiano Reggiano

GNOCCHI AL TELEFONO 14

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

ORECCHIETTE 15

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

RAVIOLI ASTICE 25

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

BUCATINI CARBONARA 15

hollow thick spaghetti, crispy guanciale (Italian bacon), organic egg, Pecorino Romano

LINGUINE ALLA NERANO 15

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

CONTORNI

\$11/ea.

POLENTA

crispy polenta cakes

FUNGI SELVATICI

wild mushrooms

ASPARGI ALLA GRIGLIA

grilled asparagus

PURE DI PATATE

roasted garlic mashed potatoes

PATATE AL ROSMARINO

rosemary-roasted fingerling potatoes

SPINACI ALL'AGLIO

sautéed organic baby spinach, garlic EVOO

ESCAROLE

escarole relish with walnuts, golden raisins & olives