

## APPETIZERS

CREAMY GEORGIA GOAT CHEESE IN WARM MARINARA  
variety of fresh baked focaccia *PERFECT TO SHARE WITH COCKTAILS* 12.

CALAMARI & SICILIAN EGGPLANT CHIPS  
lightly fried rhode island calamari, lemon aioli, salsa rubra 19.

POLPETTINE  
veal ricotta meatballs, tomato pomodoro, melted mozzarella 17.

*gf* COZZE  
P.E.I. mussels in white wine, preserved lemon sauce, roasted garlic,  
black pepper 22.

*gf* POLPO  
grilled mediterranean octopus, ligurian olives, fresh fava purée,  
pickled red onion 22.

*gf* WHOLE BURRATA PUGLIESE  
creamy center mozzarella, fire roasted cherry tomatoes, basil pesto,  
cerignola olives 18.

*gf* PROSCIUTTO DI PARMA *BLACK LABEL 24 MONTH AGED*  
toma cheese, chilled fresh seasons fruit 24.

*gf* CARPACCIO  
thinly sliced beef tenderloin, smoked vidalia onion aioli, crispy capers,  
shaved parmigiano reggiano, baby arugula 22.

### FOR THE TABLE

#### *gf* ITALIAN MEATS & CHEESE BOARD

COPPA DOLCE, SALAME BIELLESE, PROSCIUTTO DI PARMA,  
SPICY SOPPRESSATA, PECORINO, FRESH MOZZARELLA,  
OUR LIGHTLY PICKLED VEGETABLES TO COMPLIMENT

39. {serves two - four}

## PIZZA *FROM OUR WOOD BURNING OVEN*

REGINA MARGHERITA  
san marzano tomatoes, fresh basil, house-made mozzarella 19.

MEDITERRANEAN RED SHRIMP  
sweet peppers & onions, burrata cheese, chili oil 24.

SAUSAGE & SOPPRESSATA  
house-made sweet sausage, spicy soppressata, tomato pomodoro,  
mozzarella, provolone, castelvetro olive pesto 24.

MUSHROOM - CIPOLLINI - FONTINA  
wild mushrooms, black truffle essence, cipollini onion, fontina cheese 25.

## PASTA

Available as an Appetizer Portion

MEZZI RIGATONI ALLA NORMA  
sicilian eggplant, pachino tomatoes, basil, shaved smoked ricotta, pistachio 28.

SPAGHETTINI POMODORO  
thin spaghetti, san marzano tomato sauce 21.  
add veal ricotta meatballs 8.

RAVIOLI DI BRASATO  
braised beef shortrib filling, barbera wine braising jus 29.

MEDITERRANEAN SHRIMP RIGATONI  
artisanal rigatoni pasta, mediterranean red shrimp, giardiniera 29.

LASAGNA ESPRESSA  
wide noodle pasta, veal bolognese, glazed with bechamelle 29.

CACIO E PEPE  
fresh pasta, pecorino, romano sauce, toasted black pepper 26.

TORTELLI PASTA  
filled with baby artichokes, spinach, ricotta & robiola cheese,  
brown butter, toasted almonds 29.

ORECCHIETTE  
house-made italian sausage, broccoli rabe, peperoncino, garlic, e.v. olive oil 27.

LINGUINI FRUTTI DI MARE  
mediterranean red shrimp, sapelo island clams, P.E.I. mussels & baby maine calamari 30.

FRESH ALBA TRUFFLE-FETTUCCINE  
buttery fresh fettuccine pasta & alba truffle - shaved tableside Mkt.

### ACQUERELLO RISOTTO

*gf* RISOTTO AI FUNGHI  
seasonal wild mushrooms, taleggio cheese, umbria truffle pesto 32.

*gf* ZUCCHINI & SCALLOP RISOTTO  
pan seared georges banks scallops over zucchini basil risotto, burrata cheese 38.

## SALADS

*gf* MISTICANZA  
ashland farms lettuces, cherry tomatoes, cucumber, sweet peppers, radish,  
shaved pecorino, white balsamic vinaigrette, crouton 15.

*gf* CAESAR  
romaine hearts, foccacia parmesan crostini, white sicilian anchovies 14.

*gf* ARUGULA  
baby arugula, roasted golden beets, balsamic vinaigrette,  
gorgonzola crumbles, candied walnuts 15.

## ENTREES

*gf* BRANZINO  
grilled whole branzino, lemon, e.v. olive oil, pantelleria capers Mkt.  
{filleted tableside for your enjoyment}

*gf* DOVER SOLE  
pan seared, lemon, capers, e.v. olive oil Mkt.  
{filleted tableside for your enjoyment}

*gf* CIOPPINO  
traditional tomato seafood stew with chilean sea bass morsels, scallops,  
clams & mediterranean prawns, roasted garlic ciabatta bread\* 34.

*gf* SALMON E CARCIOFI  
pan roasted faroe islands salmon, baby artichokes, fingerling potatoes,  
gaeta olives in vermentino wine tomato sauce 34.

*gf* CHILEAN SEA BASS LIVORNESE  
tomato vermentino wine fumeé, pantelleria capers, olives, spinach aglio e olio 44.

CHICKEN PARMIGIANA  
chicken breast, lightly pounded, glazed with tomato, mozzarella & parmigiano 29.

VEAL SCALOPPINI PICCATA • ROASTED BROCCOLINI  
sautéed veal scaloppini, white wine, lemon capers 40.

VEAL CHOP PARMIGIANA *OR* MILANESE  
14 oz bone-in veal chop, lightly pounded 49.

PARMIGIANA • glazed with tomato, melted mozzarella & parmigiano  
MILANESE • lightly breaded sautéed crisp, topped with baby arugula

### SIMPLY GRILLED

*gf* FILET MIGNON *GENUINE 1855 BLACK ANGUS* 8 oz 54.

*gf* USDA PRIME NEW YORK STRIP *BLACK DIAMOND* 14 oz 56.  
52 day wet-aged center cut

*gf* THE VEAL CHOP 16 oz 54.  
custom bone-in center cut, barbera wine mushroom sauce

## SIDES

GOURMET FRIES  
parmesan & alba truffle essence 14.

*gf* SAUTÉED BABY SPINACH  
e.v. olive oil 9.

*gf* GRILLED ASPARAGUS 12.

SPAGHETTINI POMODORO  
tomato basil 12.

*gf* BROCCOLINI  
garlic, e.v. olive oil, chili flakes 10.

*gf* PATATE AL FORNO 10.  
fingerling potatoes, cipollini rostii