

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 23.

YELLOWTAIL CRUDO
pacific yellowtail hamachi, butternut squash ribbons, calabrese chili,
blood orange vinaigrette 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

SPECK HAM, SALAME BIELLESE, PROSCIUTTO DI PARMA,
SPICY SOPPRESSATA, PATE DE CAMPAGNA, PECORINO
AND FRESH MOZZARELLA WITH 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.

BIANCA
taleggio cheese, roasted fingerling potatoes, caramelized sweet onion 23.

MORTAZZA
sicilian yellow tomato pommarola, burrata, mortadella, roasted pistachio 23.

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.

gf Gluten Free / Gluten Free Pasta & Crust Available.

PASTA

Available as an Appetizer Portion

GNOCCHI GORGONZOLA E FUNGHI
day-made potato gnocchi, mascarpone & gorgonzola sauce, wild mushroom, crisped speck ham 28.

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

RAVIOLI DI BRASATO
braised beef shortrib filling, barbera wine 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 fresh artichokes, braised tuscan kale, ricotta cheese, robiola cheese,
brown butter sage, hazelnut 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 & maine calamari 30.

FRESH ALBA TRUFFLE-FETTUCINE
buttery fresh fettuccine pasta and alba truffle - shaved tableside Mkt.

ACQUERELLO RISOTTO

OSSOBUCO ALLA MILANESE CON RISOTTO
the classic - slow braised veal shank, barbera root vegetables and natural jus
over saffron & parmesan risotto 63.

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

gf ARTICHOKE & SCALLOPS
pan seared georges banks scallops over artichokes, braised leeks, provolone cheese & risotto 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.

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 fumee, pantelleria capers, olives, spinach aglio e olio 44.

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

VEAL SCALOPPINI PICCATA
sautéed veal scaloppini, roasted fingerling potatoes, 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.
preserved lemon gremolata

SPAGHETTINI POMODORO
tomato basil 12.

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

gf PATATE AL FORNO 10.
fingerling potatoes, cipollini rostii

*THESE ITEMS ARE SERVED RAW, UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES RISK OF FOOD BORNE ILLNESS. NOV. 2023