

## 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.

MELANZANE ALLA PARMIGIANA  
eggplant, san marzano tomato sauce layered with fresh mozzarella fior di latte and smoked provola, the Neapolitan way... 19.

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

*gf* COZZE  
P.E.I. mussels, roasted vine ripe tomatoes, garlic,  
cracked black peppercorn, sauvignon blanc 22.

*gf* POLPO  
grilled mediterranean octopus, ligurian olives, fresh fava purée,  
pickled red onion 23.

*gf* YELLOWTAIL CRUDO  
pacific yellowtail hamachi, cucumber ribbons, calabrian chili,  
sicilian lemon verbena vinaigrette 22.

*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,  
FRESH MOZZARELLA WITH OUR LIGHTLY PICKLED VEGETABLES 39.  
serves two - four

## PIZZA FROM OUR WOOD BURNING OVEN

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

PROSCIUTTO E MOZZA  
mozzarella fior di latte, preserved sunburst tomatoes, local basil,  
prosciutto di Parma 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 24.

## PASTA E RISOTTO

Available as an Appetizer Portion

MEZZE MANICHE NORMA  
artisanal pasta, sicilian eggplant, san marzano tomato and basil sauce,  
smoked ricotta, salata pistachio crumbs 25.

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  
handmade stuffed pasta with local ricotta, baby spinach, green onion and pecorino romano,  
basil pesto sauce and sauté zucchini 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 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* SCALLOPS E POMODORO  
pan seared georges banks scallops, tomato, sweet peppers, stracciatella cheese,  
risotto alla catalana 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, heirloom tomatoes, fava beans, basil lemon vinaigrette, neapolitan scamorza 16.

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

## ENTREES

*gf* BRANZINO  
grilled whole branzino, preserved lemon, e.v. olive oil, salmoriglio sauce 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 fume, 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

*gf* Gluten Free / Gluten Free Pasta & Crust Available.

\*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. APRIL 2024