

APPETIZERS

CREAMY GEORGIA GOAT CHEESE IN WARM MARINARA
variety of fresh baked focaccia *PERFECT TO SHARE WITH COCKTAILS* 13.

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

EGGPLANT ALLA PARMIGIANA
our seasonal version, layered with zucchini and eggplants,
san marzano tomato, fresh mozzarella and provola cheese 17.

POLPETTINE
veal ricotta meatballs, tomato pomodoro, melted mozzarella 18.

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, sicilian lemon verbena
vinaigrette, chilies and pickled morel mushrooms 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.

ADD TRADITIONAL GNOCCO FRITTO PIACENTINO 11.
serves two - four

PIZZA FROM OUR WOOD BURNING OVEN

REGINA MARGHERITA
san marzano tomatoes, house-made mozzarella, fresh basil 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, castelvetrano olive pesto 24.

MUSHROOM - CIPOLLINI - FONTINA
wild mushrooms, black truffle essence, cipollini onion, fontina cheese 24.

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

ARTISANAL PASTA

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 30.

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 & tuscan kale, brown butter sage,
toasted hazelnuts, shaved parmigiana D.O.P 29.

ORECCHIETTE
house-made italian sausage, broccoli rabe, peperoncino, garlic, e.v. olive oil 28.

LINGUINI FRUTTI DI MARE
mediterranean red shrimp, sapelo island clams, p.e.i. mussels & maine calamari 32.

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

ACQUERELLO RISOTTO

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

gf SCALLOPS E POMODORO *
Pan roasted georges bank scallops on a campari tomato preserve and
creamy burrata cheese risotto, Genovese basil infusion 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, golden beets, basil lemon vinaigrette, candied walnuts,
gorgonzola blue cheese crumbles 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 & mediterrean prawns, roasted garlic ciabatta bread 36.

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, 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 sauté crisp, topped with baby arugula

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

SIMPLY GRILLED

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

gf USDA PRIME NEW YORK STRIP *BLACK DIAMOND** 14 oz 57.
52 day wet-aged center cut

gf THE VEAL CHOP * 16 oz 57.
custom bone-in center cut, barbera wine mushroom sauce

SIDES

GOURMET FRIES 14. SPAGHETTINI POMODORO 12.
parmesan & alba truffle essence tomato basil

gf SAUTÉED BABY SPINACH 9. *gf* BROCCOLINI 11.
e.v. olive oil garlic, e.v. olive oil, chili flakes

gf GRILLED ASPARAGUS 12. *gf* PATATE AL FORNO 10.
preserved lemon gremolata fingerling potatoes, cipollini rostii

CARCIOFI FRITTI 10.
lightly fried baby artichokes, gaeta olives, preserved lemon salmoriglio