

APPETIZERS

CREAMY GEORGIA GOAT CHEESE IN WARM MARINARA
variety of fresh baked focaccia **Perfect To Share With Cocktails** 8.

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.

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

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

YELLOWTAIL CRUDO * *GF*
pacific yellowtail hamachi, cucumber ribbons, Sicilian lemon verbena
vinaigrette, chilies and pickled chantarelle mushrooms 22.

PROSCIUTTO DI PARMA **Black Label, 24 Month Aged** *GF*
toma cheese, chilled fresh seasons fruit 24.

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

ITALIAN MEATS & CHEESE BOARD *GF*

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 The 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.

ARTISANAL PASTA

(Half Portions Available)

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

CACIO E PEPE
fresh pasta, pecorino, romano sauce, toasted black pepper 28.

RAVIOLI DI BRASATO
braised beef shortrib filling, barbera wine jus 31.

LINGUINI FRUTTI DI MARE
mediterranean red shrimp, sapelo island clams, p.e.i. mussels & maine calamari 34.

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

TORTELLI PASTA
handmade stuffed pasta with local ricotta, baby spinach & tuscan kale, brown butter sage,
toasted hazelnuts, shaved parmigiana D.O.P 29.

MEZZE MANICHE NORMA
artisanal pasta, sicilian eggplant, san marzano tomato and basil sauce,
smoked ricotta, salata pistachio crumbs 26.

MEDITERRANEAN SHRIMP RIGATONI
artisanal rigatoni pasta, mediterranean red shrimp, giardiniera 30.

SPAGHETTINI POMODORO
thin spaghetti, san marzano tomato sauce 22. add veal ricotta meatballs 8.

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

RISOTTO ACQUERELLO

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

RISOTTO SCALLOPS E ZUCCA * *GF*
pan roasted georges bank scallops over a golden pumpkin aquarello risotto,
smoked toma cheese, parmesan mousse, almond gremolata 38.

SALADS

MISTICANZA *GF*
ashland farms lettuces, cherry tomatoes, cucumber, sweet peppers, radish,
shaved pecorino, white balsamic vinaigrette, crouton 16.

CAESAR *GF*
romaine hearts, foccacia parmesan crostini, white sicilian anchovies 15.

ARUGULA *GF*
baby arugula, golden beets, basil lemon vinaigrette, candied walnuts,
gorgonzola blue cheese crumbles 16.

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

ENTREES

BRANZINO *GF*
grilled whole branzino, preserved lemon, e.v. olive oil, salmoriglio sauce Mkt.

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

CIOPPINO *GF*
traditional tomato seafood stew with chilean sea bass morsels, scallops,
clams & mediterrean prawns, roasted garlic ciabatta bread 36.

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

CHILEAN SEA BASS LIVORNESE *GF*
tomato vermentino wine fumee, olives, spinach aglio e olio 44.

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 sautée crisp, topped with baby arugula

POLLO ALLA PARMIGIANA
chicken breast, lightly pounded, glazed with tomato, mozzarella & parmigiano 31.

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.

USDA PRIME NEW YORK STRIP **Black Diamond** * 14 OZ 58.
52 day wet-aged center cut

THE VEAL CHOP * 16 oz 59.
custom bone-in center cut, barbera wine mushroom sauce

SIDES

GOURMET FRIES 14.
parmesan & alba truffle essence SPAGHETTINI POMODORO 9.
tomato basil

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

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

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

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. OCTOBER 2025