

## APPETIZERS

### CREAMY GEORGIA GOAT CHEESE-SPREAD

warm crushed tomato marinara, just baked focaccia 4.

### CALAMARI E CARCIOFI

lightly fried rhode island calamari, baby artichokes, lemon aioli & salsarubra 13.

### POLPETTINE

veal, parmesan & ricotta meatballs, san marzano tomato basil sauce 12.

### *gf* CARPACCIO DI POLPO

braised mediterranean octopus, pickled chanterelle mushrooms & pumpkin, blood orange dressing 15.

### PARMIGIANA DI STAGIONE

roasted italian eggplant, spaghetti squash, mozzarella, smoked provolone, tomato basil 13.

### *gf* COZZE PICCANTI

steamed prince edward island mussels, roasted garlic, cured calabrese chiles, green & red little devils 14.

### *gf* SALSICCIA E FAGIOLI

house iberico pork sausage, pacchino tomatoes, borlotti beans stew, smoked apples cremolada 13.

### *gf* PROSCIUTTO DI PARMA

from the hand slicer, black label 24 month aged prosciutto di parma, house pickled giardiniera, seasonal fruits 15.

## CHARCUTERIE BOARD *gf*

coppa dolce, house smoked ham, salame biellese, prosciutto di parma, duck prosciutto, fresh mozzarella, pickle salad 20.

## SALADS

### MISTICANZA

ashland farms lettuces, cherry tomato, cucumber, sweet peppers, radish, white balsamic vinaigrette, shaved pecorino 11.

### *gf* ARUGULA E BARBABIETOLE

taylor farms baby arugula, roasted golden beets & cipollini, bufala blue cheese, honey balsalmic vinaigrette 12.

### CESARE

organic romaine hearts, foccacia and parmesan crouton, white anchovies 11.

### *gf* BURRATA

day-made soft center burrata, campari tomato, marinated zucchini ribbons, cerignola olive dressing 14.

### *gf* CAVOLI

shaved kale, sweet corn, spiced walnuts, plumped cranberries, vidalia onion, sherry vinaigrette, crumbled goat cheese 12.

*gf* Gluten Free

\*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming undercooked meats, poultry, seafood, shellfish or eggs increases risk of food borne illness.

## AQUERELLO RISOTTO

### *gf* RISOTTO AI FUNGHI

geezer farms wild mushrooms, taleggio cheese, umbria truffle pesto in uscita 24.

### *gf* RISOTTO SALSICCIA E RADICCHIO

housemade sweet italian sausage, braised radicchio trevisano, creamy whipped robiola bosina cheese 24.

### *gf* RISOTTO ALLO SCOGLIO

fresh maine lobster morsels & georgia wild shrimp risotto, chives, topped with maya prawn 28.

## DAY-MADE ARTISANAL PASTA

### GNOCCHI AI CARCIOFI

local farm ricotta dumplings, fresh baby artichokes, speck ham sauce, fontina cheese 22.

### SPAGHETTINI OR SPAGO NO.7 SETARO

fresh san marzano tomato & basil sauce 17.  
(with veal ricotta meatballs add 6.)

### RAVIOLI DI BRASATO

barbera braised beef shortrib filling, natural braising jus, root vegetables 22.

### LASAGNA ESPRESSA

veal bolognese, local wild mushrooms, gratinee with parmigiano reggiano bechamella 24.

### ORECCHIETTE

homemade italian sausage, broccoli rabe, aglio olio e peperoncino 22.

### TORTELLONI

roasted ghost pumpkin, ricotta and parmesan filling, sage, brown butter, hazelnut sauce 22.

### LINGUINI FRUTTI DI MARE

sapelo island clams, mussels, baby calamari & maya prawn, colatura di alici 27.

## PIZZA

### REGINA MARGHERITA

san marzano tomato, fresh basil, house-made mozzarella 15.

### BROCCOLINI E SALSICCIA

house sweet sausage, roasted garlic broccoli rabe, smoked provola cheese 16.

### FUNGHI

local wild mushrooms, fontina cheese, caramelized onion 15.

### PROSCIUTTO

tomato, mozzarella, prosciutto di parma, taylor farm arugula 16.

### SALMONE E CAPERI

crescenza cheese cream, mozzarella, capers, smoked scottish salmon, arugula 20.

## ENTREES

### *gf* PESCE

grilled whole fish of the day, lemon, evoo, pantelleria capers mkt.

### *gf* MARE E MONTI

pan roasted halifax halibut, cipollini & prosecco, castelluccio lentils stew, pickled chanterelles 29.

### SOGLIOLA

genuine holland dover sole, lemon caper sauce, filleted tableside mkt.

### CIOPPINO 5 TERRE

"clay pot fisherman's stew" mussels, clams, scallops, halibut morsels & prawn, served with garlic crouton & shaved bottarga 27.

### *gf* POLLETTO

local all natural half chicken, pepper brined & pan roasted, creamer potatoes, cerignola olives, lemon chicken jus 25.

### SCALOPPINI PORCINI E PATATE

pan sauteed veal scaloppini, porcini mushrooms, golden potato, arneis wine sauce 29.

### PARMIGIANA OR MILANESE

pounded veal chop, bone-in, 14 oz  
your choice: glazed with tomato & mozzarella • crisped with arugula salad 33.

### *gf* AGNELLO AI FERRI\*

grilled marinated lamb chops, wild mushrooms, barolo balsamic sauce 33.

### *gf* BISTEACCA E SALSA VERDE\*

14 oz prime ny strip, roasted garlic & parmesan potatoes, salsa verde 42.

### *gf* OSSOBUCO ALLA MILANESE

slow braised colorado veal shank, saffron parmesan risotto alla milanese, preserved lemon gremolada 42.

## CONTORNI

PAN SAUTEED KALE, SPINACH, CHARD SUPER MIX, aglio e olio 7. *gf*

BROCCOLI RABE, garlic & chiles 8. *gf*

ROASTED BRUSSELS SPROUTS, pancetta, shallots 8. *gf*

CASTELLUCCIO, lentils & cipollini braise 8. *gf*

CONFIT GARLIC WILD MUSHROOMS & CHIVES 10. *gf*

SEA SALT CHARRED ASPARAGUS 8. *gf*

ROASTED GARLIC & PARMESAN FINGERLING POTATOES 7. *gf*

SETARO SPAGHETTINI, pomodoro basilico 8.

MARSCAPONE & PARMESAN WHIPPED POTATOES 8. *gf*