

APPETIZERS

CREAMY GEORGIA GOAT CHEESE SPREAD - PERFECT TO SHARE
warm tomato marinara, freshly baked focaccia 6.

CALAMARI E CARCIOFI
lightly fried rhode island calamari, baby artichokes, lemon aioli, salsa rubra 14.

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

gf POLPO IN UMIDO
braised mediterranean octopus, heirloom tomatoes, fingerling potatoes, taggiasca olives 17.

ZUCCHINI PARMIGIANA
local zucchini, italian baby eggplant, smoked provola cheese, roasted san marzano tomato salsa 14.

gf COZZE PICCANTI
steamed prince edward island mussels, roasted garlic, cured calabrese chiles, green & red little devils 16.

gf SALSICCIA - CIPOLLINI - PEPPERS
house iberico pork sausage, roasted cipollini onions, baby sweet peppers, preserved tomato 14.

gf PROSCIUTTO DI PARMA
from the hand slicer - black label 24 month aged prosciutto di parma, house pickled giardiniera, seasonal fruits 17.

CHARCUTERIE BOARD *gf*

COPPA DOLCE, HOUSE SMOKED HAM, SALAME BIELLESE,
PROSCIUTTO DI PARMA, DUCK PROSCIUTTO,
FRESH MOZZARELLA, PICKLE SALAD 22.

SALADS

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

gf ARUGULA
taylor farms baby arugula, heirloom tomatoes, cucumber, crumbled primosale cheese, preserved lemon vinaigrette 12.

CESARE
organic romaine hearts, foccacia & parmesan crouton, white anchovies 11.

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

gf CAVOLI E SPINACI
shaved kale & spinach, sweet corn, roasted pistachio nuts, crumbled goat cheese, white balsamic vidalia onion vinaigrette 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. spring '18

ACQUERELLO RISOTTO

gf RISOTTO AI FUNGHI
geezer farms wild mushrooms, taleggio cheese, umbria truffle pesto in uscita 24.

gf RISOTTO POMODORO E BURRATA
wood roasted local tomatoes, basil, burrata cheese gratin 24.
{add house iberico pork sausage 4.}

gf RISOTTO ALL'ARAGOSTA
fresh maine lobster morsels, acquerello risotto, touch of lobster bisque, roasted lobster tail 32.



DAY-MADE ARTISANAL PASTA

GNOCCHI FORMAGGI E TARTUFO
local farm ricotta dumplings, fontina valdostana fonduta sauce, fresh shaved black truffles, pickled chanterelles 23.

SPAGHETTINI OR SPAGO NO.7 SETARO
fresh san marzano tomato & basil sauce 18.
{add veal ricotta meatballs 8.}

RAVIOLI DI BRASATO
barbera braised beef shortrib filling, root vegetables, natural braising jus 23.

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

ORECCHIETTE
homemade italian sausage, broccoli rabe, aglio olio e peperoncino 23.

TORTELLONI DI MAGRO
filled with braised baby spinach, vidalia onion, ricotta & parmesan, brown butter fresh oregano sauce, smoked ricotta 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.

SAUSAGE & SOPPRESSATA
house sweet sausage, spicy soppressata, pomodoro, mozzarella, provolone, castelvetrano olives, pesto 16.

FUNGHI - CIPOLLINI - FONTINA
light truffle bechamel, local wild mushrooms, cipollini onions, fontina 17.

PROSCIUTTO
tomato, mozzarella, prosciutto di parma, arugula 17.

SALMONE E CAPPERI
crescenza cream cheese, mozzarella, artichokes, smoked scottish salmon, arugula 21.

ENTREES

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

DENTICE AI CARCIOFI
pan roasted genuine florida snapper filet, baby artichokes, fingerling potatoes, gaeta olives in vermentino wine pacchino tomato sauce 29.

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

CIOPPINO 5 TERRE
"clay pot fisherman's stew" mussels, clams, scallops, snapper morsels & prawn, garlic crouton, shaved bottarga 27.

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

SCALOPPINI PORCINI E PATATE
pan sauteed veal scaloppini, porcini mushrooms, golden potato, arneis wine sauce 30.

PARMIGIANA OR MILANESE
pounded 16 oz veal chop, bone-in
choice of: glazed with tomato & mozzarella • crisped with arugula salad 38.

gf AGNELLO AI FERRI*
grilled marinated lamb chops, wild mushrooms, barolo balsamic sauce 34.

gf BONE-IN DRY AGED PRIME NY STRIP
14 oz manhattan cut, fingerling rösti, truffle glaze 46.

gf BAVETTE CUT OF AMERICAN WAGYU BEEF - TAGLIATA STYLE
baby arugula, house dill fries, green peppercorn jus 38.

gf THE VEAL CHOP
16 oz custom center cut, fingerling rösti, veal wild mushroom jus 46.

CONTORNI

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

BROCCOLI RABE
garlic & chiles 8. *gf*

SAUTÉED BABY ZUCCHINI
roasted garlic & tomato confit, fresh mint 7. *gf*

BRAISED WILD MUSHROOMS
fine herbs, lemon cremolada 10. *gf*

SEA SALT CHARRED ASPARAGUS 8. *gf*

FINGERLING POTATO & CIPOLLINI ONION RÖSTI 7. *gf*

SETARO SPAGHETTINI
pomodoro basilico 7.

MARSCAPONE & PARMESAN WHIPPED POTATOES 8. *gf*

CRISPED BABY ARTICHOKES
preserved cherry tomatoes, garlic confit 8.