

## APPETIZERS

### CREAMY GEORGIA GOAT CHEESE-SPREAD

warm crushed tomato marinara, freshly baked focaccia 4.

### CALAMARI E CARCIOFI

lightly fried rhode island calamari, baby artichokes, lemon aioli, salsa rubra 13.

### POLPETTINE

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

### *gf* CARPACCIO DI TONNO

ahi tuna, radishes, chickpeas, preserved lemon & caper vinaigrette 15.

### PARMIGIANA DI STAGIONE

roasted italian eggplant, zucchini, mozzarella, tomato, basil 13.

### *gf* COZZE PICCANTI

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

### *gf* SALSICCIA - CIPOLLINI - PEPPERS

house iberico pork sausage, roasted cipollini onions, baby sweet peppers, preserved tomato 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 FAVA POMODORO

taylor farms baby arugula, fava beans, baby heirloom tomatoes, lemon mint vinaigrette 12.

### CESARE

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

### *gf* BURRATA

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

### *gf* CAVOLI E SPINACI

shaved kale & spinach, sweet corn, roasted pistachio nuts, crumbled goat cheese, white balsalmic 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.

8.16.17

## AQUERELLO RISOTTO

### *gf* RISOTTO AI FUNGHI

geezzer 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.}

### 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.  
{add veal ricotta meatballs 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

fava beans, ricotta campana, smoked scamorza filled pasta,  
roasted cherry tomato sauce, house pickled wild mushrooms 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 - ZUCCHINI - BURRATA

local wild mushrooms, zucchini, burrata, ligurian pesto 17.

### PROSCIUTTO

tomato, mozzarella, prosciutto di parma, 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.

### 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, 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  
choice of: 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 SALSIA VERDE\*

14 oz prime ny strip, roasted garlic & parmesan potatoes, salsa verde 44.

### *gf* BRASATO D'ESTATE

slow braised veal shortribs, preserved lemon & pinot grigio over field pea summer salad,  
roasted cipollini 42.

## CONTORNI

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

BROCCOLI RABE garlic & chiles 8. *gf*

FIELD PEAS fresh chickpea, fava summer salad 8.

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*

CRISPED BABY ARTICHOKES  
preserved lemon, roasted tomato salmoriglio, marjoram 8.