

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 & 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 FAVO 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 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.

AQUERELLO 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 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

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, liquirian pesto 17.

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.

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, 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 46.

gf BRASATO D'ESTATE

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

CONTORNI

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

BROCCOLI RABE, garlic & chiles 8. *gf*

FIELD PEAS, fresh chickpea, fava summer salad 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*

CRISPED BABY ARTICHOKEs, preserved lemon, roasted tomato salmoriglio, marjoram 8. *gf*