

## 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* POLPO IN UMIDO

braised mediterranean octopus, heirloom tomatoes, fingerling potatoes, confit leeks, gaeta olives 16.

### PUMPKIN PARMIGIANA

local roasted pumpkin, italian baby eggplant, parmigiana, smoked provola cheese, san marzano, totmato, 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

taylor farms baby arugula, roasted golden beets, gorgonzola crumbles, seasalt puffed arborio rice, hazelnut shallots 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.

## 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 ALL'ARAGOSTA

fresh maine lobster morsels, aquareello 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 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 MANTOVANI

roasted pumpkin, parmesan, ricotta filled day-made pasta,  
brown butter, sage & hazelnut 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

ligat truffle bechamel, local wild mushrooms, cipollini onions, fontina 17.

### PROSCIUTTO

tomato, mozzarella, prosciutto di parma, arugula 16.

### SALMONE E CAPPERI

crescenza cheese cream, mozzarella, artichokes, 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 30.

### 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* DEL MONACO STEAK

char grilled 14 oz prime dry-aged centercut ribeye steak, roasted cauliflower & brussel  
sprouts, truffle glaze 42.

### *gf* OSSUBOCO CLASSICO

slow braised veal shank, saffron aquareello risotto, preserved lemon,  
cremolada milanese classico 47.

## CONTORNI

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

BROCCOLI RABE  
garlic & chiles 8. *gf*

ROASTED GARLIC & ROSEMARY GRATINEE,  
CAULIFLOWER, BRUSSEL SPROUTES 8.

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

SEA SALT CHARRED ASPARAGUS 8. *gf*

FINGERLING POTATO & CIPOLLINI ONION RÖSTII 7. *gf*

SETARO SPAGHETTINI  
pomodoro basilico 8.

MARSCAPONE & PARMESAN WHIPPED POTATOES 8. *gf*

CRISPED BABY ARTICHOKES  
preserved cherry tomatoes, garlic confit 8.