

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 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

taylor farms baby arugula, roasted golden beets, gorgonzola crumbles, sea salt 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. 111717

ACQUERELLO 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.}

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 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

light 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 16 oz veal chop, bone-in
choice of: glazed with tomato & mozzarella • crisped with arugula salad 36.

gf AGNELLO AI FERRI*

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

gf OUR PRIME STEAK: DEL MONACO OR MANHATTAN

char grilled 14 oz pure prime ribeye del monaco *or* bone-in NY strip manhattan cut -
roasted cauliflower & brussel sprouts, truffle glaze 42.

gf OSSO BUCO CLASSICO

slow braised veal shank, saffron acquerello risotto, preserved lemon,
gremolada 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, BRUSSELS SPROUTS 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.