

## APPETIZERS

CREAMY GEORGIA GOAT CHEESE IN WARM MARINARA  
just baked focaccia *PERFECT TO SHARE WITH COCKTAILS* 12.

CALAMARI & SICILIAN EGGPLANT CHIPS  
lightly fried rhode island calamari, lemon aioli, salsa rubra 17.

POLPETTINE  
veal ricotta meatballs, tomato pomodoro, melted mozzarella 16.

*gf* COZZE  
P.E.I. mussels steamed in white wine, shallots, garlic & cream 19.

*gf* POLPO  
grilled mediterranean octopus, ligurian olives, fresh fava purée,  
pickled red onion 19.

*gf* WHOLE BURRATA PUGLIESE  
creamy center mozzarella, fire roasted grape tomatoes, basil pesto,  
cerignola olives 18.

*gf* PROSCIUTTO DI PARMA *BLACK LABEL 24 MONTH AGED*  
toma cheese, chilled fresh seasons fruit 20.

*gf* CARPACCIO  
thinly sliced beef tenderloin, smoked vidalia onion aioli, crispy capers,  
shaved parmigiano reggiano, baby arugula 18.

### *gf* MEAT & CHEESE BOARD

COPPA DOLCE, SALAME BIELLESE, PROSCIUTTO DI PARMA,  
SPICY SOPPRESSATA, PECORINO, FRESH MOZZARELLA,  
OUR LIGHTLY PICKLED VEGETABLES TO COMPLIMENT

32. {serves two - three}

## PIZZA *FROM OUR WOOD BURNING OVEN*

REGINA MARGHERITA  
san marzano tomatoes, fresh basil, house-made mozzarella 18.

MEDITERRANEAN RED SHRIMP  
sweet peppers & onions, burrata cheese, chili oil 21.

SAUSAGE & SOPPRESSATA  
housemade sweet sausage, spicy soppressata, tomato pomodoro,  
mozzarella, provolone, castelvetro olive pesto 21.

MUSHROOM - CIPOLLINI - FONTINA  
wild mushrooms, black truffle essence, cipollini onion, fontina cheese 21.

*gf* Gluten Free / Gluten Free Pasta & Crust Available.

## PASTA

Available as an Appetizer Portion

MEZZI RIGATONI ALLA NORMA  
sicilian eggplant, san marzano tomatoes, basil, shaved smoked ricotta 24.

SPAGHETTINI POMODORO  
thin spaghetti, san marzano tomato sauce 20.  
{with veal ricotta meatballs add 8.}

RAVIOLI DI BRASATO  
ravioli braised beef shortrib filling, barbera wine braising jus 25.

MEDITERRANEAN SHRIMP RIGATONI  
artisanal rigatoni pasta, mediterranean red shrimp, giardiniera 25.

LASAGNA ESPRESSA  
fresh wide noodle pasta, veal bolognese, glazed with bechamelle 24.

CACIO E PEPE  
fresh pasta, pecorino romano sauce, toasted black pepper 22.

ORECCHIETTE  
housemade italian sausage, broccoli rabe, peperoncino with garlic & e.v. olive oil 24.

LINGUINI FRUTTI DI MARE  
mediterranean red shrimp, sapelo island clams, P.E.I. mussels & baby maine calamari 27.

FRESH ALBA TRUFFLE-FETTUCCHINE  
buttery fresh fettuccine pasta & alba truffle - shaved tableside Mkt.

CHEF PIERO'S PASTA OF THE DAY

## ACQUERELLO RISOTTO

*gf* RISOTTO AI FUNGHI  
local wild mushrooms, taleggio cheese, umbria truffle pesto 27.

## SALADS

*gf* MISTICANZA  
ashland farms lettuces, cherry tomatoes, cucumber, sweet peppers, radish,  
shaved pecorino, white balsamic vinaigrette, crouton 13.

*gf* CAESAR  
romaine hearts, foccacia parmesan crostini, white sicilian anchovies 13.

*gf* ARUGULA  
baby arugula, roasted golden beets, balsamic vinaigrette,  
gorgonzola crumbles, candied walnuts 15.

## ENTREES

*gf* BRANZINO  
grilled whole branzino, lemon, e.v. olive oil, pantelleria capers Mkt.  
{our staff will filet your fish for your enjoyment}

*gf* SALMON E CARCIOFI  
pan roasted faroe islands salmon, baby artichokes, fingerling potatoes,  
gaeta olives in vermentino wine tomato sauce 28.

*gf* CHILEAN SEA BASS LIVORNESE  
tomato vermentino wine fumee, pantelleria capers, olives, spinach aglio e olio 38.

CHICKEN PARMIGIANA  
chicken breast, lightly pounded, glazed with tomato, mozzarella & parmigiano 28.

VEAL SCALOPPINI PICCATA  
sautéed veal scaloppini, white wine lemon capers with fresh buttery fettucine 35.

VEAL CHOP PARMIGIANA *OR* MILANESE  
14 oz bone-in veal chop, lightly pounded 46.  
PARMIGIANA • glazed with tomato, melted mozzarella & parmigiano  
MILANESE • lightly breaded sauté crisp, topped with baby arugula

### SIMPLY GRILLED

*Are served with Fingerling Rösti Potatoes*

*gf* FILET MIGNON *GENUINE 1855 BLACK ANGUS* 8 oz 49.

*gf* USDA PRIME NEW YORK STRIP *BLACK DIAMOND* 14 oz 49.  
52 day wet-aged center cut

*gf* THE VEAL CHOP 16 oz 52.  
custom bone-in center cut, barbera wine mushroom sauce

## SIDES

GOURMET FRIES  
parmesan & alba truffle essence 11.

*gf* SAUTÉED BABY SPINACH  
e.v. olive oil 9.

*gf* GRILLED ASPARAGUS 11.

SPAGHETTINI POMODORO  
tomato basil 10.

*gf* BROCCOLINI  
garlic, e.v. olive oil, chili flakes 9.



NOVEMBER 26TH - DECEMBER 31ST

\*THESE ITEMS ARE SERVED RAW, UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES RISK OF FOOD BORNE ILLNESS. 11.13.21