

## 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 16.

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

*gf* COZZE  
P.E.I. mussels steamed in white wine, shallots, garlic & tomato 17.

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

*gf* BURRATA PUGLIESE  
creamy center mozzarella, fire roasted grape tomatoes, basil pesto,  
cerignola olives 16.

*gf* PROSCIUTTO DI PARMA *BLACK LABEL 24 MONTH AGED*  
toma cheese, fresh seasons melon 19.

*gf* CARPACCIO  
thinly sliced beef tenderloin, smoked vidalia onion aioli, crispy capers,  
shaved parmigiano reggiano, baby arugula 17.

### *gf* MEAT & CHEESE BOARD

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

29. {serves two + }

## PIZZA FROM OUR WOOD BURNING OVEN

REGINA MARGHERITA  
san marzano tomatoes, fresh basil, house-made mozzarella 17.

SAUSAGE & SOPPRESSATA  
housemade sweet sausage, spicy soppressata, tomato pomodoro,  
mozzarella, provolone, castelvetro olive pesto 18.

FUNGHI - CIPOLLINI - FONTINA  
local wild mushrooms, cipollini onions, fontina, truffle bechamel 18.

MEDITERRANEAN RED SHRIMP  
sweet peppers & onions, burrata cheese & chili oil 20.

*gf* Gluten Free / Gluten Free Available.

## PASTA

Available as a First Course Portion

MEZZI RIGATONI ALLA NORMA  
sicilian eggplant, san marzano tomatoes, basil, shaved smoked ricotta 22.

SPAGHETTINI POMODORO  
thin spaghetti, san marzano tomato sauce 18.  
{with veal ricotta meatballs add 9. }

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

MEDITERRANEAN SHRIMP RIGATONI  
artisanal rigatoni pasta, mediterranean red shrimp, giardiniera 24.

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

CACIO E PEPE  
day made pasta, pecorino romano sauce, toasted black pepper 20.

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 URBANI ALBA TRUFFLE-FETTUCCINE  
buttery fresh fettuccine pasta, shaved alba truffle - tableside Mkt.

CHEF PIERO'S PASTA OF THE DAY

### ACQUERELLO RISOTTO

*gf* RISOTTO AI FUNGHI  
local wild mushrooms, taleggio cheese, umbria truffle pesto 25.

## SALADS

*gf* MISTICANZA  
ashland farms lettuces, cherry tomato, cucumber, sweet peppers, radish,  
shaved pecorino, white balsamic vinaigrette, crouton 12.

*gf* CAESAR  
romaine hearts, foccacia & parmesan crouton, white anchovies 12.

*gf* ARUGULA  
baby arugula, roasted golden beets, balsamic vinaigrette,  
gorgonzola crumbles, candied walnuts 13.

## 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.

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

VEAL SCALOPPINI PICCATA  
sautéed veal scaloppini, white wine lemon capers, fingerling rösti potatoes 32.

VEAL CHOP PARMIGIANA OR MILANESE  
14 oz bone-in veal chop, lightly pounded 43.  
• PARMIGIANA glazed with tomato, melted mozzarella & parmigiano  
• MILANESE lightly breaded sautéed crisp, topped with baby arugula salad

SIMPLY GRILLED  
*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 48.  
wet-aged 52 day center cut

*gf* THE VEAL CHOP 16 oz 48.  
custom bone-in center cut, rustic potatoes & mushrooms

## SIDES

GOURMET FRIES  
parmesan & alba truffle essence 11.

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

*gf* GRILLED ASPARAGUS 11.

SPAGHETTINI POMODORO  
tomato basil 9.

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