

APPETIZERS

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

CALAMARI & SICILIAN EGGPLANT CHIPS
lightly fried rhode island calamari, lemon aioli, salsa rubra 19.

POLPETTINE
veal ricotta meatballs, tomato pomodoro, melted mozzarella 17.

gf COZZE
P.E.I. mussels in white wine, shallots, garlic & cream 22.

gf POLPO
grilled mediterranean octopus, ligurian olives, fresh fava purée,
pickled red onion 22.

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 24.

gf CARPACCIO
thinly sliced beef tenderloin, smoked vidalia onion aioli, crispy capers,
shaved paramigiano reggiano, baby arugula 22.

FOR THE TABLE

gf ITALIAN MEAT & CHEESE BOARD

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

39. {serves two - four}

PIZZA *FROM OUR WOOD BURNING OVEN*

REGINA MARGHERITA
san marzano tomatoes, fresh basil, house-made mozzarella 20.

MEDITERRANEAN RED SHRIMP
sweet peppers & onions, burrata cheese, chili oil 24.

SAUSAGE & SOPPRESSATA
housemade sweet sausage, spicy soppressata, tomato pomodoro,
mozzarella, provolone, castelvetro olive pesto 24.

MUSHROOM - CIPOLLINI - FONTINA
wild mushrooms, black truffle essence, cipollini onion, fontina cheese 24.

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 28.

SPAGHETTINI POMODORO
thin spaghetti, san marzano tomato sauce 23.
add veal ricotta meatballs 9.

RAVIOLI DI BRASATO
ravioli braised beef shortrib filling, barbera wine braising jus 29.

MEDITERRANEAN SHRIMP RIGATONI
artisanal rigatoni pasta, mediterranean red shrimp, giardiniera 29.

LASAGNA ESPRESSA
fresh wide noodle pasta, veal bolognese, glazed with bechamelle 29.

CACIO E PEPE
fresh pasta, pecorino romano sauce, toasted black pepper 26.

TORTELLI PASTA
filled with baby artichokes, spinach, ricotta & robiola cheese
with brown butter and toasted almonds 29.

ORECCHIETTE
housemade italian sausage, broccoli rabe, peperoncino, garlic & e.v. olive oil 27.

LINGUINI FRUTTI DI MARE
mediterranean red shrimp, sapelo island clams, P.E.I. mussels & baby maine calamari 29.

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

CHEF PIERO'S PASTA OF THE DAY Mkt.

ACQUERELLO RISOTTO

gf RISOTTO AI FUNGHI
seasonal wild mushrooms, taleggio cheese, umbria truffle pesto 32.

gf PUMPKIN & SCALLOP
pan seared georges banks scallops over roasted local harvest moon pumpkin risotto,
smoked scamorza pugliese cheese 38.

SALADS

gf MISTICANZA
ashland farms lettuces, cherry tomatoes, cucumber, sweet peppers, radish,
shaved pecorino, white balsamic vinaigrette, crouton 15.

gf CAESAR
romaine hearts, foccacia parmesan crostini, white sicilian anchovies 14.

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 32.

gf CHILEAN SEA BASS LIVORNESE
tomato vermentino wine fumee, pantelleria capers, olives, spinach aglio e olio 39.

CHICKEN PARMIGIANA
chicken breast, lightly pounded, glazed with tomato, mozzarella & parmigiano 29.

VEAL SCALOPPINI PICCATA • LINGUINI PARMIGIANO
sautéed veal scaloppini, white wine lemon capers, linguini pasta 38.

VEAL CHOP PARMIGIANA *OR* MILANESE
14 oz bone-in veal chop, lightly pounded 49.

PARMIGIANA • glazed with tomato, melted mozzarella & parmigiano
MILANESE • lightly breaded sautéed crisp, topped with baby arugula

SIMPLY GRILLED

Served with Fingerling Rösti Potatoes

gf FILET MIGNON *GENUINE 1855 BLACK ANGUS* 8 oz 52.

gf USDA PRIME NEW YORK STRIP *BLACK DIAMOND* 14 oz 54.
52 day wet-aged center cut

gf THE VEAL CHOP 16 oz 54.
custom bone-in center cut, barbera wine mushroom sauce

SIDES

GOURMET FRIES
parmesan & alba truffle essence 14.

SPAGHETTINI POMODORO
tomato basil 12.

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

gf BROCCOLINI
garlic, e.v. olive oil, chili flakes 10.

gf GRILLED ASPARAGUS 12.