

## 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 16.

*gf* COZZE  
P.E.I. mussels in white wine, shallots, garlic & cream 21.

*gf* POLPO  
grilled mediterranean octopus, ligurian olives, fresh fava purée,  
pickled red onion 21.

*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 22.

*gf* CARPACCIO  
thinly sliced beef tenderloin, smoked vidalia onion aioli, crispy capers,  
shaved parmigiano reggiano, baby arugula 21.

### 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

35. {serves two - four}

## PIZZA *FROM OUR WOOD BURNING OVEN*

REGINA MARGHERITA  
san marzano tomatoes, fresh basil, house-made mozzarella 19.

MEDITERRANEAN RED SHRIMP  
sweet peppers & onions, burrata cheese, chili oil 22.

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 26.

SPAGHETTINI POMODORO  
thin spaghetti, san marzano tomato sauce 22.  
add veal ricotta meatballs 9.

RAVIOLI DI BRASATO  
ravioli braised beef shortrib filling, barbera wine braising jus 28.

MEDITERRANEAN SHRIMP RIGATONI  
artisanal rigatoni pasta, mediterranean red shrimp, giardiniera 28.

LASAGNA ESPRESSA  
fresh wide noodle pasta, veal bolognese, glazed with bechamelle 26.

CACIO E PEPE  
fresh pasta, pecorino romano sauce, toasted black pepper 25.

TORTELLI PASTA  
filled with baby artichokes, spinach, ricotta & robiola cheese  
with brown butter and toasted almonds 28.

ORECCHIETTE  
housemade italian sausage, broccoli rabe, peperoncino, garlic & e.v. olive oil 26.

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

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

CHEF PIERO'S PASTA OF THE DAY Mkt.

### ACQUERELLO RISOTTO

*gf* RISOTTO AI FUNGHI  
local wild mushrooms, taleggio cheese, umbria truffle pesto 31.

## SALADS

*gf* MISTICANZA  
ashland farms lettuces, cherry tomatoes, cucumber, sweet peppers, radish,  
shaved pecorino, white balsamic vinaigrette, crouton 14.

*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 30.

*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 29.

VEAL SCALOPPINI PICCATA • LINGUINI PARMIGIANO  
sautéed veal scaloppini, white wine lemon capers, linguini pasta 36.

VEAL CHOP PARMIGIANA *OR* MILANESE  
14 oz bone-in veal chop, lightly pounded 48.  
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.