

## **ANTIPASTI**

### **CALAMARI FRITTI ARRABBIATA**

Crispy semolina crusted Atlantic squid with a spicy arrabbiata tomato sauce  
\$14

### **\*CARPACCIO NOSTRA MODA**

Thinly sliced prime Wagyu beef topped with Dijon mustard, baby arugula, radicchio, crispy capers, parmigiano reggiano & cold pressed extra virgin olive oil  
\$15

### **\*VONGOLE ALLA POSILLIPO**

Clams steamed with tomatoes, capers, garlic, oregano, chile flakes & white wine served with garlic rubbed bruschetta  
\$16

### **\*GAMBERI AL FORNO CON SPINACI E CREMA AL PERNOD**

Gulf coast prawns baked in Pernod cream with spinach & aged asiago cheese served with garlic rubbed baguette crostini  
\$13

### **FUNGHI CON POLENTA**

Forno roasted king trumpet & white button mushrooms with melted gorgonzola, crispy organic white polenta & watercress  
\$11

### **\*TARTARE DI TONNO**

Finely chopped Sashimi grade Hawaiian big eye tuna tossed with Dijon mustard & capers served with olive tapenade, grilled focaccia crostini & Belgian endive  
\$16

### **PANSOTI DI ZUCCA**

Half moon shaped pasta filled with butternut squash & amaretti in sage brown butter with toasted walnuts, crispy sage & parmigiano reggiano  
\$14

## **INSALATE**

### **CAESAR VESPAIO**

Hearts of romaine, focaccia croutons & shaved parmigiano reggiano  
Large \$10 Small \$8

### **INSALATA SPINACI**

Baby spinach, fire roasted red peppers, white mushrooms, radicchio, gorgonzola dolce & candied walnuts dressed with pancetta vinaigrette  
Large \$10 Small \$8

### **INSALATA TRICOLORE**

Radicchio, Belgian endive & baby arugula dressed with balsamic vinegar, extra virgin olive oil & shaved parmigiano reggiano  
\$10

### **MISTICANZA**

Romaine, radicchio, baby spinach, arugula, kalamata olives & shaved radishes dressed with lemon citronette  
\$10

## **WOOD FIRED PIZZE**

### **MARGHERITA**

Housemade mozzarella, fresh tomatoes & basil  
\$17

### **TOSCANA**

Housemade Tuscan pork sausage, caramelized onions, roasted garlic, baby spinach & cambozola cheese  
\$18

### **\*PROSCIUTTO, FONTINA & ARUGULA**

Parma prosciutto, arugula & imported fontina cheese topped with sunnyside up eggs & white truffle oil  
\$18

## PASTA

### **RAVIOLINI DI VITELLO**

Raviolini filled with veal & pecorino romano in grappa tomato butter  
with ricotta salata, basil oil & basil fritte  
\$27

### **SPAGHETTI ALLA CARBONARA\*\***

Handmade spaghetti tossed in a cream sauce with crisp pancetta, scallions, pecorino romano,  
a parmesan frico & a poached egg  
\$24

### **MANDILLA DI SAEA\*\***

Pasta "handkerchiefs" tossed with basil pesto  
\$16

### **SPAGHETTI POMODORO E MELANZANE\*\***

Handmade spaghetti tossed with caramelized eggplant in a Chianti-tomato sauce  
finished with fresh basil & ricotta salata  
\$21

### **LASAGNE ALLA BOLOGNESE**

Sheets of handmade spinach pasta with beef, veal & pork Bolognese, Bechamela,  
pecorino romano, pork sausage & housemade mozzarella  
\$24

### **\*LINGUINE CON VONGOLE\*\***

Imported Italian linguine tossed with littleneck clams, shallots, garlic, fresh basil & extra virgin olive oil  
\$28

\*\*may substitute with gluten free pasta

## DALLA GRIGLIA

### **\*TONNO GRIGLIATO**

Oak fire grilled rare herb & panko crusted big eye tuna with garden chile aioli &  
cucumbers in dill vinaigrette with arugula & avocado  
\$33

### **\*BISTECCA TAGLIATA CON PATATE FRITTE**

Oak fire grilled Niman Ranch hanger steak with a veal ridurre with patate fritte,  
sautéed baby spinach & a parmesan roasted tomato  
\$28

## **SPECIALITA DELLA CASA**

### **\*GAMBERI E PROSCIUTTO GRIGLIATO**

Oak fire grilled prosciutto-wrapped jumbo gulf prawns with haricots vertsi,  
suppli & red chile pesto  
\$28

### **VITELLO SALTIMBOCCA**

Sautéed veal scallopine layered with sage & thinly sliced Parma prosciutto  
with wilted baby spinach finished with a veal-lemon butter  
\$28

### **INVOLTINI DI VITELLO AL MARSALA\*\***

Wood oven seared panko breaded veal involtini folded with fontina cheese  
in tomato-Marsala-mushroom sauce served with spaghetti agio olio  
\$29

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness