

ANTIPASTI

CALAMARI FRITTI ARRABBIATA

CRISPY SEMOLINA CRUSTED ATLANTIC SQUID, SPICY ARRABBIATA TOMATO SAUCE

\$14

***CARPACCIO NOSTRA MODA**

THINLY SLICED PRIME WAGYU BEEF, DIJON MUSTARD, BABY ARUGULA, RADICCHIO, CRISPY CAPERS, PARMIGIANO REGGIANO

\$18

***COZZE ALLA POSILLIPO**

P.E.I. MUSSELS, TOMATOES, CAPERS, OREGANO, CHILI FLAKES, WHITE WINE, GARLIC RUBBED FOCACCIA BRUSCHETTA

\$16

FUNGHI CON POLENTA

FORNO ROASTED MUSHROOMS, MELTED GORGONZOLA, CRISPY ORGANIC WHITE POLENTA, WATERCRESS

\$12

***TARTARE DI TONNO**

FINELY CHOPPED SASHIMI GRADE BIG EYE TUNA, DIJON MUSTARD, CAPERS, OLIVE TAPENADE, GRILLED FOCACCIA BRUSCHETTA, BELGIAN ENDIVE

\$19

INSALATE

MISTICANZA

ROMAINE, RADICCHIO, BABY SPINACH, ARUGULA, KALAMATA OLIVES, SHAVED RADISHES, MEYER LEMON CITRONETTE

\$7

CAESAR VESPAIO

HEARTS OF ROMAINE, FOCACCIA CROUTONS, SHAVED PARMIGIANO REGGIANO

\$8

INSALATA SPINACI

BABY SPINACH, FIRE ROASTED RED PEPPERS, WHITE MUSHROOMS, RADICCHIO, GORGONZOLA DOLCE, CANDIED WALNUTS, PANCETTA VINAIGRETTE

\$10

INSALATA TRICOLORE

RADICCHIO, BELGIAN ENDIVE, BABY ARUGULA, AGED BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL, SHAVED PARMIGIANO REGGIANO

\$9

WOOD FIRED PIZZE

MARGHERITA

HOUSE MADE MOZZARELLA, FRESH TOMATOES, BASIL

\$17

TOSCANA

HOUSE MADE PORK SAUSAGE, CARAMELIZED ONIONS, ROASTED GARLIC, BABY SPINACH, CAMBOZOLA CHEESE

\$18

***PROSCIUTTO**

PARMA PROSCIUTTO, ARUGULA, FONTINA CHEESE, SUNNY SIDE UP EGGS, WHITE TRUFFLE OIL

\$21

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Please notify your server if you have a food allergy or intolerance and we will do our best to accommodate your needs

~ 20% gratuity will be added to parties of 6 or more ~

PRIMI

PANSOTI DI ZUCCA

HALF MOON PASTA FILLED W/ BUTTERNUT SQUASH & AMARETTI
SAGE BROWN BUTTER, WALNUTS, CRISPY SAGE, PARMIGIANO REGGIANO
\$14/24

CACIO E PEPE**

SPAGHETTINI, BLACK PEPPER, LOCATELLI PECORINO ROMANO
\$10/19

MANDILLI DE SAEA AL PESTO**

PASTA HANDKERCHIEFS, BASIL PESTO, PARMIGIANO REGGIANO
\$10/19

CAPPELLITTI CON RICOTTA DI CAPRA**

CAPPELLITTI PASTA FILLED W/ GOAT MILK RICOTTA
HEIRLOOM TOMATO, ZUCCHINI, CORN, LOCATELLI PECORINO ROMANO
\$11/20

**may substitute with gluten free spaghetti

TAGLIATELLE CON FUNGI E SPECK **

TAGLIATELLE, SPECK HAM, OYSTER MUSHROOM, CREAM
\$12/23

SPAGHETTI POMODORO E MELANZANE**

SPAGHETTI, EGGPLANT, CHIANTI-TOMATO SAUCE, BASIL, RICOTTA SALATA
\$11/20

PAPPARDELLE BOLOGNESE

PAPPARDELLE, BOLOGNESE, PARMIGIANO REGGIANO CHEESE
\$12/23

SECONDI

*SPAGHETTI ALLA CARBONARA**

SPAGHETTI, CREAM, CRISP PANCETTA, SCALLIONS, LOCATELLI PECORINO ROMANO, PARMESAN FRICO, POACHED EGG
\$24

LASAGNE ALLA BOLOGNESE

SHEETS OF SPINACH PASTA WITH BEEF, VEAL & PORK BOLOGNESE, BESCIAMELLA, LOCATELLI PECORINO ROMANO, PORK SAUSAGE, FRESH MOZZARELLA
\$25

*LINGUINE CON VONGOLE**

IMPORTED LINGUINE, LITTLENECK CLAMS, SHALLOTS, GARLIC, BASIL, E.V.O.O
\$29

*BISTECCA TAGLIATA CON PATATE FRITTE

OAK FIRE GRILLED BEEF HANGER STEAK, VEAL RIDURRE, PATATE FRITTE, SAUTÉED BABY SPINACH, PARMESAN ROASTED TOMATO
\$32

*GAMBERI E PROSCIUTTO ALLA GRIGLIA

OAK FIRE GRILLED PROSCIUTTO-WRAPPED JUMBO GULF PRAWNS, GREEN BEANS, CRISPY ARANCINI, RED CHILE PESTO
\$32

SCAMPI CON SALSA ALL'AGLIO**

SAUTÉED JUMBO GULF PRAWNS, GARLIC AIOLI, HANDMADE LINGUINE, LEMON BREAD CRUMBS
\$33

VITELLO SALTIMBOCCA

SAUTÉED VEAL SCALOPPINE, SAGE, PARMA PROSCIUTTO, WILTED BABY SPINACH, VEAL-LEMON BUTTER
\$30

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