

Dinner Menu

STUZZICHINI

Small Dishes

Bruschetta di Pomodoro

Grilled Country Bread, Garlic, Tomato, Sardinian Bottarga
\$8

Suppli di Riso

Roman Style Rice Croquettes stuffed with Mozzarella
\$8

Acciughe Marinate

Marinated White Anchovies, Lemon Zest, Chili Pepper
\$8

Polpettine d'Agnello

Mini Lamb Meatballs, Pine Nuts, Raisins
\$10

CRUDI

Raw Selection

Caprese di Mare

Marinated Sea Scallops, Roasted Tomato, Basil Oil
\$10

Battuto di Tonno

Yellowfin Tuna Tartare, Roasted Tomato, Taggiasca Olives
\$10

Carpaccio di Salmone

Atlantic Salmon, Orange and Fennel Salad, Sale Trapanese
\$8

ANTIPASTI

Polpo alla Piastra

Seared Mediterranean Octopus, Taggiasca Olives, Fingerling Potatoes, Celery Hearts
\$14

Vitello Tonnato

Thinly Sliced Chilled Veal, Creamy Tuna Sauce, Sicilian Capers
\$12

Pancetta e Fave

Roasted Berkshire Pork Belly, Fava Bean Purée, Acacia Honey Glaze
\$13

INSALATE

Misticanza

Organic Aromatic Lettuce and Herb Salad, Whipped Ricotta Crostino, Balsamico di Modena
\$7

Rughetta

Baby Wild Arugula, Fennel, Orange Segments, Citrus Vinaigrette
\$9

Carciofi

Garlic and Mint Infused Baby Artichokes, Organic Greens, Parmesan Cheese, Saba
\$9

ZUPPA DEL GIORNO

Soup of the Day
\$8

PRIMI PIATTI

Pappardelle al Ragù

*Flat Ribbon Pasta, Tomato Braised Beef Ragù, Sweet Peas, Porcini Mushrooms
\$18

Mezzi Rigatoni alla Carbonara

Short Rigatoni, Guanciale, Pecorino Romano, Egg Yolk
\$18

Ravioli Capresi

*"Capri" Style Buffalo Caciotta Cheese and Marjoram Ravioli, Cherry Tomato and Basil Sauce
\$17

Spaghetti alle Vongole Veraci

Homemade Spaghetti, Cockle Clams, Garlic, Extra Virgin Olive Oil, Calabrian Peperoncino
\$22

Malloreddus con Granchio e Bottarga

*Sardinian Dumplings, Jumbo Lump Crab, Bottarga
\$24

Paccheri al Baccalà

Large Tube Shaped Pasta, Cod Fish, Black Olives, Sicilian Capers, Cherry Tomatoes
\$22

**Pasta fatta in casa/Homemade Pasta*

RISOTTO DEL GIORNO

Risotto of the Day
Market Priced

SECONDI PIATTI

- DALLA TERRA -

Land

Costoletta di Vitello alla Milanese

Breaded Veal Chop, Wild Arugula, Cherry Tomato, Crispy Parmesan

\$34

Tagliata di Manzo

Charred NY Strip Steak, Sautéed Red Bell Peppers, Marinated Oyster Mushrooms, Vin Cotto

\$28

Carrè d'Agnello

Roasted Lamb Loin, Sautéed Broccoli Rabe, Toasted Pistachios, Yellow Peach Purée

\$29

- DAL MARE -

Sea

Branzino all'Acqua Pazza

Mediterranean Branzino, Mussels, Clams, Roasted Tomato, White Wine

\$29

Capesante su Passatina di Ceci

Pan Seared Day Boat Sea Scallops, Chickpea Purée, Guanciale, Brussels Sprouts

\$28

Tonnetto Scottato alla Siciliana

Herb Crusted Ahi Tuna, Vegetable Caponata, Citrus Salmoriglio

\$29

PESCE ALLA GRIGLIA

Simply Grilled

Grilled Daily Fresh Fish Marinated in Herbs, Extra Virgin Olive Oil and Lemon
served with Steamed or Sautéed Seasonal Vegetables

Market Priced

*All orders are subject to 18% gratuity and 6% sales tax. Split orders are subject to a \$7 plate fee.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*