



ITALIAN +
WINEBAR

**HARFORD
COUNTY**
RESTAURANT WEEK

JAN 22 - JAN 31, 2021

**LUNCH
MENU**

11AM-4PM

2-COURSE LUNCH \$15

1ST COURSE - ANTIPASTI

Choose One

Meatball & Polenta

handcrafted meatballs / tomato sauce /
creamy-Parmesan polenta / pesto / EVOO

Misticanza Salad

spring mix / organic cherry tomatoes /
grilled vegetables / shaved Parmesan /
balsamic vinaigrette

Caesar Salad

Romaine / Parmesan / garlic croutons /
Caesar dressing / Parmesan cracker

Bruschetta Napoletana

grilled Italian bread /
marinated organic cherry tomatoes /
arugula / Parmesan / balsamic glaze

Crispy Brussels Sprouts

pancetta / Gorgonzola / local honey / lemon zest

2ND COURSE - ENTREE

Choose One

Paccheri Matriciana

large-tubed pasta / caramelized onions /
pancetta / organic cherry tomatoes /
spicy bread crumbs

Chicken Parmigiana

angel hair pasta

Fettuccine Bolognese

Bolognese-style meat ragu / fettuccine pasta

Angel Hair Santa Lucia

wild mushrooms / asparagus tips / sun-dried
tomatoes / creamy pesto sauce / parmesan /
fresh garden vegetables /
extra virgin olive oil / penne pasta

DINE IN / CURBSIDE / CARRYOUT



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WINEBAR

HARFORD
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RESTAURANT WEEK

JAN 22 - JAN 31, 2021

DINNER
MENU

4PM-10PM

3-COURSE DINNER \$35

1ST COURSE - ANTIPASTI - Choose 1

Shrimp Gondola

scampi sauce / grilled Italian bread

Mussels Fradiavola

organic tomatoes / spicy marinara / garlic crostini

Bruschetta Napoletana

grilled Italian bread / marinated organic cherry tomatoes /
arugula / Parmesan / balsamic glaze

Crispy Brussels Sprouts

pancetta / Gorgonzola / local honey / lemon zest

2ND COURSE - ENTREE - Choose 1

Fettuccine Bolognese

Bolognese-style meat ragu / fettuccine pasta

Vitello Saltimbocca

veal scallopini / prosciutto / mozzarella /
fresh sage / Marsala wine sauce /
roasted garlic mashed potatoes / broccolini

Pollo al Limone

chicken breast / roasted red peppers / capers /
olives / roasted garlic / white wine-lemon sauce /
rosemary potatoes + asparagus

Lobster Ravioli

saffron cream sauce / asparagus tips

Fettuccine Zafferano

shrimp / scallops / lump crab meat /
saffron cream sauce

3RD COURSE - ENTREE - Choose 1

Tiramisu

espresso-soaked ladyfingers /
rich mascarpone / cocoa dusting

Limoncello Cake

sponge cake layers / lemon-infused mascarpone cream /
Limoncello sauce

Zabaglione ai Frutti di Bosco

Marsala wine-infused house-made egg custard /
fresh mixed berries / mint garnish

DINE IN / CURBSIDE / CARRYOUT