

PRANZO

ANTIPASTI

FRITTO MISTO 15

crispy calamari, shrimp & cod, duo dipping sauce

POLPETTONE AL TEGAMINO 12

giant Kobe beef-mortadella meatball, tomato ragú, whipped ricotta, pistachio crumbles

TAGLIERE 22

imported Italian-cured meats & cheeses, nuts, pickled vegetables & condiments

GAMBERONI ALLA GRIGLIA 15

grilled head-on shrimp, spicy caponata-citrus sauce

POLPO 17

grilled octopus, heirloom tomatoes, potatoes, celery, Gaeta olives, EVOO

TORTA DI MELANZANE 12

baby eggplant, tomato sauce, fresh mozzarella, Parmigiano Reggiano

MOZZARELLA D.O.P 15

imported mozzarella di bufala, heirloom tomatoes, balsamic pearls, EVOO

CARPACCIO DI MANZO 17

filet mignon, mustard aioli, capers, shaved Parmigiano Reggiano, micro-greens

VITELLO TONNATO 17

sliced veal, tonnato sauce, micro-greens

BRUSCHETTE AI FICHI 12

Italian bread, fig jam, Gorgonzola, fresh arugula, 24-month aged prosciutto

TUNA CARPACCIO 17

peppercorn-encrusted ahi tuna, spicy lemon aioli, micro greens

» PANINI «

Served on ciabatta bread with choice of shoestring fries or salad.

SALSICCIA E BROCCOLI DI RAPE 12

char-grilled Italian fennel sausage, roasted garlic broccoli rabe, smoked mozzarella, sun-dried tomato spread

POLLO SALTIMBOCCA 12

char-grilled chicken breast, Italian prosciutto, provolone, heirloom tomatoes, fresh arugula, basil pesto spread

PROSCIUTTO E MOZZARELLA 14

San Daniele 24-month prosciutto, mozzarella di bufala, heirloom tomatoes, fresh arugula, EVOO

BELLO VEGETARIANO 11

roasted garlic broccoli rabe, portobello mushroom, imported mozzarella di bufala, heirloom tomatoes, balsamic spread

MORTADELLA E MELANZANE 12

imported mortadella, baby eggplant parmigiana, arugula, shaved Parmesan, arugula pesto spread

A PORCHETTA 12

shaved roasted pork, roasted garlic broccoli rabe, provolone, sundried tomato spread

BURGER DI KOBE 17

Kobe beef burger, provolone, bacon & onion jam, arugula, fried egg, brioche bun

INSALATE

ADD

Grilled Chicken 8

Grilled Salmon 9

Grilled Shrimp 12

FINOCCHIETTA 12

arugula, fennel, blood orange, fresh mint, Gaeta olives, pomegranate seeds, pistachios, lemon vinaigrette

MISTICANZA 10

spring mix, organic cherry tomatoes, cucumbers, Gaeta & Castelvetro olives, shaved Parmigiano Reggiano, aged balsamic vinaigrette

BARBABIEOLA 13

roasted heirloom beets, friséé, pistachios, ricotta salata, organic honey, aged balsamic vinaigrette

PANZANELLA 12

heirloom tomatoes, cucumbers, Gaeta & Castelvetro olives, red onions, sourdough croutons, fresh basil, oregano, EVOO

PRIMI PIATTI

BUCATINI ALLA AMATRICIANA 12

hollow thick spaghetti, tomato ragú, guanciale, onions, Pecorino Romano

LINGUINE AL NERO DI SEPIA 14

squid ink pasta, red wine braised octopus, tomato ragú, arugula

LINGUINE CON VONGOLE & ARUGULA 14

Manila clams, oven-roasted tomatoes, garlic, EVOO, arugula pesto

A GENOVESE 13

fusilloni pasta, braised beef caramelized onion ragú, Parmigiano Reggiano

GNOCCHI AL TELEFONO 10

potato dumplings, tomato ragú, smoked mozzarella, fresh mozzarella, Parmigiano Reggiano

RISOTTO CON PORCINI & MASCARPONE 14

carnaroli rice, porcini mushroom, mascarpone cheese, truffle oil

CALAMARATA ALLO SCOGGIO 18

artisan ring pasta, manila clams, calamari, head-on shrimp, blue crab, octopus, oven-roasted tomatoes, baked in parchment paper

PACCHERI SPADA 17

large-tube artisan pasta, swordfish tips, shishito peppers, oven-roasted tomatoes, lemon zest, chilé olive oil

ORECCHIETTE 12

ear-shaped pasta, crumbled fennel sausage, roasted garlic broccoli rabe, Parmigiano Reggiano, EVOO

» CONTORNI \$8 «

ESCAROLE

escarole relish with walnuts, golden raisins & olives

POLENTA

crispy polenta cakes

PATATE AL ROSMARINO

rosemary-roasted fingerling potatoes

PURE DI PATATE

roasted garlic mashed potatoes

SPINACI ALL'AGLIO

ASPARGI GRIGLIA

BROCCOLI RABE ALL'AGLIO

18% gratuity added to check for parties of 8 or more.

Menu Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.