

# ANTIPASTI

- DRUNKEN CRAB BALLS**   crispy crab balls / Old Bay crab bisque 16
- CRISPY LASAGNA BITES**   Parmesan-panko breaded / deep-fried to crispy golden brown 16
- ARANCINI**   flash-fried rice balls with ground beef / peas / fontina cheese / duo dipping sauce 13
- CRISPY BRUSSELS SPROUTS**   pancetta / Gorgonzola / local honey / lemon zest / balsamic glaze 15
- MEATBALL + POLENTA**   handcrafted meatballs / tomato sauce / creamy Parmesan polenta / pesto / EVOO 12
- BRUSCHETTA NAPOLETANA**   grilled Italian bread / marinated organic tomatoes / arugula / parmigiano / balsamic glaze 12
- SHRIMP GONDOLA**   jumbo Gulf shrimp / scampi sauce / grilled Italian bread 17
- FRIED CALAMARI**   with duo dipping sauce 17
- GRILLED OCTOPUS**   Mediterranean relish / basil olive oil 21
- CRAB BRUSCHETTA**   creamy crab dip / red roasted peppers / parmigiano / grilled Italian bread 18
- MUSSELS FRADIAVOLA**   spicy marinara / garlic crostini 16
- BURRATA CAPRESE**   creamy-center mozzarella / heirloom tomatoes / fresh basil / balsamic glaze / EVOO 16
- EGGPLANT TORTA**   pan-fried eggplant / tomato sauce / mozzarella / garlic crostini 14

## Artisan FLATBREAD

SUBSTITUTE GLUTEN-FREE CRUST 5

- MARGHERITA**   San Marzano tomatoes / mozzarella / basil / EVOO 15
- TRUFFLE FUNGHI**   wild mushrooms / mozzarella / ricotta / Gorgonzola / speck / truffle oil 17
- MARCELLO**   San Marzano tomatoes / mozzarella / salami / sausage / ham / bacon 17
- BELLA MEATBALL**   San Marzano tomatoes / meatballs / mozzarella / basil pesto / ricotta 17
- BIANCANEVE**   mozzarella / basil / organic tomatoes / arugula / prosciutto / shaved parmigiano / EVOO / balsamic glaze 17
- PRIMAVERA**   mozzarella / grilled zucchini / grilled eggplant / red and yellow roasted peppers / Gorgonzola / balsamic glaze 17
- DIAVOLA**   San Marzano tomato / fresh mozzarella / sausage / salame piccante / calabrian chile oil / fresh basil 18

# BOARDS & CARPACCI

- BACCO BOARD\***   prosciutto, speck, mortadella, sopressata, creamy Gorgonzola, sharp Provolone / grilled vegetables / olives / char-grilled Italian bread 23
- FORMAGGI MISTI**   creamy Gorgonzola, Italico, sharp provolone, Asiago, pepato cheese / dry & fresh fruit, fig jam, walnuts, char-grilled Italian bread 19
- MANZO\***   raw beef / capers / spring mix / crushed peppercorns / mustard aioli / artisan crackers 18
- TUNA\***   peppercorn-encrusted Ahi / spring mix / spicy lemon aioli / artisan crackers 18

# INSALATE

Add **CHICKEN** +8   **SHRIMP** +10   **SALMON\***+12   **TUNA\*** +12

- FINOCCHIETTA**   arugula / orange / fennel / pomegranate / olives / toasted pistachios / lemon vinaigrette 12
- ARUGULETTA**   arugula / Parmigiano / tomatoes / lemon vinaigrette 11
- MISTICANZA**   spring mix / cherry tomatoes / grilled vegetables / shaved Parmigiano / balsamic vinaigrette 12
- CAESAR**   romaine lettuce / Parmigiano / garlic croutons / Caesar dressing / Parmesan cracker 12
- MEDITERRANEA**   spring mix / tomatoes / cucumber / red onions / feta / pistachios / olives / balsamic vinaigrette 13
- SPINACI E FRAGOLE**   organic baby spinach / frosted walnuts / sliced strawberries / pomegranate / Gorgonzola / raspberry vinaigrette 14

# SOUP

- CREAM OF CRAB SOUP** 11
- ITALIAN WEDDING SOUP** 9

# SIDES

- BABY SPINACH** 9   **BROCCOLINI** 9   **ASPARAGUS** 9
- GARLIC MASHED POTATOES** 9   **WILD MUSHROOMS** 9
- ROSEMARY POTATOES** 9   **TRUFFLE FRIES** 10   **BROCCOLI RABE** 9

For parties of 6 or more, 20% gratuity will be automatically added to your bill.

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

**Happy Hour** Enjoy half-price appetizers!  
Monday – Friday | 3:00 – 6:00 p.m. | Bar and outdoor seating only.

# Classic ITALIAN

**FETTUCCINE ALFREDO** egg noodles / creamy Alfredo sauce / parmigiano cheese 18  
**LASAGNA** Bolognese-style meat ragù / blend of cheeses / tomato-béchamel sauce 20  
**EGGPLANT PARMIGIANA** / angel hair pasta 19  
**CHICKEN PARMIGIANA** / angel hair pasta 22  
**VEAL PARMIGIANA** / angel hair pasta 24

SUBSTITUTE GLUTEN-FREE  
PENNE PASTA 5

## GNOCCHI & RISOTTI

**RISOTTO MIGNON** mignon tips / caramelized onions / wild mushrooms / Gorgonzola cheese 29  
**RISOTTO PESCATORE** clams / mussels / calamari / octopus / shrimp / crab meat / organic cherry tomatoes / white wine flambée 31  
**GNOCCHI AL TEGAMINO** marinara sauce / EVOO / fresh mozzarella / basil / parmigiano cheese 20  
**GNOCCHI GORGONZOLA** organic baby spinach / Gorgonzola cream sauce / crushed walnuts / truffle oil 22

## Le PASTE

**SPICY RIGATONI CALABRESE** rigatoni pasta / wild mushrooms / crumbled Italian sausage / white wine flambée / spicy 'nduja pâté 22  
**BLUE CRAB RAVIOLI** Maryland blue crab-stuffed ravioli / Old Bay crab bisque / shishito peppers / topped with lump blue crab meat 32  
**PACCHERI GRANCHIO** large-tubed pasta / lump crab / organic cherry tomatoes / arugula / lemon zest / spicy breadcrumbs 29  
**PENNE CAPRESE** marinara sauce / EVOO / fresh mozzarella / basil / parmigiano 19  
**PENNE ALLA VODKA** creamy vodka rosé sauce / peas / ham / parmigiano 19  
**BRAISED SHORT RIB RAVIOLI** jumbo short rib ravioli / wild mushrooms / demi-glaze / Gorgonzola crumble 32  
**FETTUCCINE BOLOGNESE** Bolognese-style meat ragù 19  
**LOBSTER RAVIOLI** saffron cream sauce / asparagus tips 32  
**SHRIMP SCAMPI** Gulf shrimp / garlic-butter-lemon sauce / linguine 27  
**ANGEL HAIR SANTA LUCIA** wild mushrooms / asparagus tips / sun-dried tomatoes / creamy pesto sauce / parmigiano 20  
**LINGUINE CON VONGOLE** littleneck clams / organic cherry tomatoes / EVOO / garlic / chile flakes / white wine flambée 24  
**LINGUINE 7 FISHES** littleneck clams / mussels / crab meat / fresh calamari / shrimp / lobster tail / scallops / organic cherry tomatoes / white wine flambée / linguine 42  
**FETTUCCINE ZAFFERANO** shrimp / scallops / lump crab meat / saffron cream sauce 39  
**PACCHERI MATRICIANA** large-tubed pasta / caramelized onions / pancetta-bacon mix / marinara / EVOO / basil / parmigiano 18  
**ORECCHIETTE S.B.R.** ear-shaped pasta / crumbled sausage / roasted garlic broccoli rabe / white wine flambée / parmigiano 21  
**FETTUCCINE ALLA GENOVESE** fettuccine pasta / braised beef / caramelized onion ragù / parmigiano cheese 25

## MARE From the Sea

**NORWEGIAN SALMON\*** pan-seared / roasted vegetable caponata / lemon-butter sauce / creamy parmigiano polenta 30  
**CRAB CAKES** 2 pan-seared jumbo lump crab cakes / remoulade sauce / roasted garlic mashed potatoes / asparagus Market Price  
**BRANZINO** pan-seared crispy skin / garlic-lemon sauce / asparagus / rosemary potatoes 35  
**AHI TUNA\*** seared medium-rare / spicy mustard sauce / roasted garlic mashed potatoes / broccolini 33  
**CACCIUCCO** Tuscan Seafood Stew: Gulf shrimp / mussels / clams / calamari / sea scallops / lobster tail / catch of the day / white wine-tomato broth / char-grilled Italian bread 37

## TERRA From the Land

**POLLO AI FUNGHI** chicken breast / wild mushrooms / Cipollini onions / Marsala wine sauce / roasted garlic mashed potatoes / broccolini 25  
**POLLO AL LIMONE** chicken breast / roasted red peppers / capers / olives / white wine-lemon sauce / rosemary potatoes / asparagus 23  
**VITELLO PICATTA** veal scallopini / lemon-butter sauce / capers / roasted garlic mashed potatoes / asparagus 29  
**VITELLO SALTIMBOCCA** veal scallopini / prosciutto / mozzarella / Marsala wine sauce / roasted garlic mashed potatoes / broccolini 29  
**CHIANTI SHORT RIBS** braised boneless short ribs / cipollini onions / red wine reduction / roasted garlic mashed potatoes / asparagus 42  
**POLLO PRINCIPESSA** chicken breast / lump crab meat / fontina cheese / arborio rice / white wine lemon sauce / roasted red peppers 33  
**MIGNON AI PORCINI** 8 oz. angus beef filet mignon / porcini mushrooms demi-glaze / roasted garlic mashed potatoes / asparagus 49  
**RIBEYE AL PEPE VERDE** 16 oz. ribeye, grilled to perfection / green peppercorn sauce / garlic mashed potatoes / asparagus 49