

PRANZO

ANTIPASTI

FIORI DI ZUCCA 16
crispy zucchini blossoms, ricotta & mozzarella stuffed, garlic-anchovy aioli

CALAMARI E GAMBERI ALLA GRIGLIA 21
fresh grilled calamari, head-on shrimp, arugula, lemon vinaigrette

PIZZETTA MARGHERITA 15
artisan flatbread, San Marzano tomato sauce, fresh mozzarella, fresh basil, evoo

COZZE & VONGOLE 18
Fresh Maine mussels, Manila clams, white wine flambée. organic cherry tomatoes, garlic crostini

POLENTA AI FUNGHI 16
crispy polenta cakes, wild mushrooms, Gorgonzola-truffle cream sauce

CARPACCIO DI POLIPO 20
thinly-sliced octopus, EVOO, lemon aioli, capers, Peppadew peppers, arugula, spicy Calabrian chili oil

FRITTO MISTO 20
crispy calamari, head-on shrimp & octopus, dipping sauce duo

TONNO CON AVOCADO 22
ahi tuna tartar, blood orange, capers, Gaeta olives, sesame seeds, avocado, toasted pistachios, evoo, spicy Calabrian chili oil

CRISPY BRUSSELS SPROUTS 16
pancetta (Italian bacon), gorgonzola crumbs, local honey, balsamic glaze

POLPETTONE AL TEGAMINO 15
giant Kobe beef-mortadella meatball, tomato ragú, whipped ricotta, pistachio crumble

TAGLIERE 28*
imported Italian-cured meats & cheeses, nuts, pickled vegetables & condiments *Not available for happy hour special.

TORTA DI MELENZANE 14
baby eggplant, tomato sauce, fresh mozzarella, Parmigiano Reggiano cheese

BURRATA 19
fresh mozzarella, heirloom tomatoes, balsamic glaze, toasted pistachios, evoo

POLIPO CON POLENTA 21
grilled octopus, creamy Parmesan polenta, capers, Gaeta olives, spicy Calabrian chili oil

CARPACCIO DI MANZO 20
thinly-sliced filet mignon, mustard aioli, capers, shaved Parmigiano Reggiano, micro-greens

BRUSCHETTE AI FICHI 14
Italian bread, fig jam, Gorgonzola, 24-month aged prosciutto, fresh arugula

ARANCINI 16
flash-fried rice balls with ground beef, peas, fontina cheese, duo dipping sauce

INSALATE

CESARE 15
grilled romaine heart, shaved Parmigiano Reggiano, sourdough croutons, anchovies, creamy Caesar dressing

SPINACI 15
organic baby spinach, fresh strawberries, candied walnuts, Gorgonzola, aged balsamic vinaigrette

FINOCCHIETTA 15
arugula, fennel, blood orange, fresh mint, Gaeta & Castelvetro olives, pomegranate seeds, pistachios, lemon vinaigrette

MISTICANZA 13
spring mix, heirloom tomatoes, cucumbers, Gaeta & Castelvetro olives, shaved Parmigiano Reggiano, aged balsamic vinaigrette

ADD TO YOUR SALAD

- Grilled Chicken 10
- Grilled Salmon 12
- Grilled Shrimp 14
- Grilled Scallops 17
- Grilled Octopus 11

CONTORNI

POLENTA
crispy polenta cakes

FUNGI SELVATICI
wild mushrooms

ASPARGI ALLA GRIGLIA
grilled asparagus

PURE DI PATATE
roasted garlic mashed potatoes

PATATE AL ROSMARINO
rosemary-roasted fingerling potatoes

SPINACI ALL'AGLIO
sautéed organic baby spinach, garlic EVOO

ESCAROLE
escarole relish with walnuts, golden raisins & olives

PANINI

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

FILETTO SALTIMBOCCA 20
sliced filet mignon, prosciutto, fontina cheese, fresh sage, Marsala wine demi glace

POLLO MILANESE 16
crispy panko-encrusted chicken breast, arugula, EVOO, shaved Parmigiano Reggiano, aged balsamic glaze

PROSCIUTTO E MOZZARELLA 17
San Daniele 24-month prosciutto, imported mozzarella di bufala, heirloom tomatoes, fresh arugula, EVOO

BELLO VEGETARIANO 14
roasted garlic broccoli rabe, portobello mushroom, imported mozzarella di bufala, heirloom tomatoes, balsamic spread

SALSICCIA E BROCCOLI DI RABE 16
char-grilled Italian fennel sausage, roasted garlic broccoli rabe, smoked mozzarella, sun-dried tomato spread

POLLO SALTIMBOCCA 16
char-grilled chicken breast, Italian prosciutto, provolone, heirloom tomatoes, fresh arugula, basil pesto spread

SALMONCELLO 20
grilled salmon, arugula, capers, oven roasted tomatoes, lemon aioli spread

PRIMI PIATTI

RAGU NAPOLETANO 18
6-hour simmered tomato ragu, short ribs, mini meatballs, Italian sausage, dollops of ricotta cheese

BUCATINI ALLA AMATRICIANA 15
hollow thick spaghetti, tomato ragú, guanciale, onions, Pecorino Romano

SACCHETTI DI PERA 17
pear & Gorgonzola pasta purses, light Gorgonzola cream sauce, crushed hazelnuts, truffle oil

LINGUINE PESTO & BURRATA 17
linguine tossed in homemade basil pesto, red pepper-tomato ragu, topped with stracciatella (burrata cream)

LINGUINE CON VONGOLE 17
Manila clams, oven-roasted tomatoes, garlic, EVOO, spicy breadcrumbs

PAPPARDELLE GENOVESE 16
pappardelle pasta, caramelized onion-braised beef ragú, Gorgonzola cream drizzle, Parmigiano Reggiano

GNOCCHI DELLA CASA 15
housemade potato dumplings, with your choice:

- Al Telefono:** tomato ragu, fresh & smoked mozzarella, parmesan, basil
- Gorgonzola:** truffle gorgonzola cream sauce, panko parmesan, chopped walnuts
- Pesto:** housemade basil pesto, parmesan cheese
- Bolognese:** bolognese meat ragù, parmesan

SPICY RIGATONI VODKA 17
caramelized onions, crispy speck, spicy creamy vodka sauce, stracciatella (burrata cream)

ORECCHIETTE 15
ear-shaped pasta, crumbled fennel sausage, roasted garlic-broccoli rabe, Parmigiano Reggiano, EVOO

RAVIOLI ASTICE 25
lobster filled pasta, saffron cream sauce, lobster meat, asparagus

BUCATINI CARBONARA 15
hollow thick spaghetti, crispy guanciale (Italian bacon), organic egg, Pecorino Romano

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

20% gratuity added to check for parties of 6 or more.

