

LUNCH

PINSE

All of our dough is made in-house daily.

Margherita “Classica”

Tomato sauce, fior de latte mozzarella, basil 17

Margherita “Moderna”

Burrata cheese, marinated tomatoes, basil
olive oil 22

Parmigiana

Fried eggplant, tomato sauce, Parmigiano
Reggiano cream, basil 24

Prosciutto e Pesto

Prosciutto San Daniele, pesto, confit tomatoes,
mozzarella, olives 26

Guanciale e Brussels Sprouts

Guanciale, gorgonzola, fried brussels sprouts,
spicy honey 25

Pepperoni

Tomato sauce, pepperoni, fior di latte
mozzarella, Parmigiano Reggiano 19

Puttanesca

Tomato sauce, anchovies, capers, taggiasca olives,
EVOO, oregano 20

Quattro Formaggi

Gorgonzola, Parmigiano Reggiano, taleggio, smoked
buffalo mozzarella 23

Vegetariana

Marinated tomatoes, eggplant, asparagus, fior di
latte mozzarella 20

PANINI

All of our bread is made in-house daily.

Prosciutto e Pomodori

Focaccia, prosciutto San Daniele,
marinated tomatoes, smoked buffalo mozzarella 18

Capocollo

Focaccia, capocollo, confit tomatoes, goat cheese 18

Parmigiana

Focaccia, tomato sauce, eggplant, Parmigiano
Reggiano cream, basil 16

INSALATE E ZUPPA

Zuppa del Giorno

Soup of the day 13

Pollo e Senape

Endive, radicchio, baby romana, roasted chicken, shaved parmesan, mustard dressing 18

Pomodoro e Cetriolo

Baby romana, marinated tomatoes, cucumbers, homemade croutons, apple vinegar dressing 15

Nizzarda

Baby romana topped with hard boiled eggs, pickled onions, taggiasca olives, marinated sashimi tuna, apple vinegar dressing 21

Misticanza

Endive, radicchio, baby romana, beets, goat cheese, bacon, apple vinegar dressing 16

ANTIPASTI

Capesanta Aglio Olio*

Roasted scallops, served with garlic potato purée, sautéed king oyster mushrooms, bok choy, red pepper flakes, basil oil 24

Midollo

Roasted bone marrow with lobster meat, marinated onions, and mustard emulsion 21

Asparagi

Roasted asparagus, Parmigiano Reggiano cream, crispy poached egg 19

Misticanza

Endive, radicchio, baby romana, beets, goat cheese, bacon, apple vinegar dressing 16

Burrata Caprese

Fresh burrata cheese served with marinated tomatoes and basil olive oil 20

Suppli

Fried rice croquette, filled with meat ragù and fior di latte mozzarella, topped with Pecorino Romano cream 15

Frittatina alla Nerano

Fried pasta with zucchini, basil, Parmigiano Reggiano, Pecorino Romano 15

Carpaccio

Beef tenderloin carpaccio, bread crumbs, capers, marinated onions, pistachio cream 24

Nizzarda*

Baby romana topped with hard boiled eggs, pickled onions, taggiasca olives, marinated sashimi tuna, apple vinegar dressing 21

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Margherita "Moderna"

Burrata cheese, marinated tomatoes, basil olive oil 22

Parmigiana

Fried eggplant, tomato sauce, Parmigiano Reggiano cream, basil 24

Prosciutto e Pesto

Prosciutto San Daniele, pesto, confit tomatoes, mozzarella, olives 26

Guanciale e Brussels Sprouts

Guanciale, gorgonzola, fried brussels sprouts, spicy honey 25

*May be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

18% gratuity added for parties of 6 or more

PASTE

All of our pastas are made in-house daily.

Ragù Romano

Pappardelle, roman oxtail ragù 29

Cappelletti con Astice

Ricotta and spinach cappelletti, topped with lobster and yellow tomato sauce 30

Carbonara “Ricetta Classica”

Spaghetti with guanciale, egg yolk, imported pecorino cheese and pepper 29

Spaghetti al Pomodoro

Spaghetti, tomato sauce, basil olive oil 25

Ravioli Cacio e Pepe

Ricotta cheese ravioli, topped with guanciale, tomato confit, Pecorino Romano, and celery root purée 28

Plin di Parmigiana

Eggplant ravioli, with smoked mozzarella fondue, chili flakes 27

Ravioli al Pesto

Potato Ravioli, Pesto with pine nuts and string beans 28

Tagliolino Pescatora

Tagliolini with lobster, scallops, mussels, clams, in a tomato sauce 36

Spaghetti Vongole e Bottarga

Spaghetti, clams, bottarga, red pepper flakes, white wine 31

SECONDI

Pollo Agrodolce

Roasted de-boned chicken with a traditional cacciatore sauce, with sweet and sour asparagus with chili flakes 36

Salmone Radici*

Pan fried salmon with a lemon citronette, roasted parsnip, beets and parsnip cream 37

Tonno*

Fried breaded Tuna, topped with a Mediterranean sauce, balsamic caramelized onions, fried capers 39

Ribeye*

16oz bone in ribeye, bernaise sauce, fried brussels sprouts, roasted potatoes 76

Anatra e Ciliegie

Roasted duck breast, marinated cherries and celery, with a duck cherry reduction 48

Milanese di Agnello

Fried lamb chops seasoned with pecorino, parsley and lemon zest, served with pickled vegetables 39

CONTORNI

Focaccia Rosmarino

6

Verde Mista

10

Roasted Potatoes

10

Fried Brussels Sprouts

10

Roasted King Oyster Mushrooms

12

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BY THE GLASS

SPUMANTE & ROSATO

Lambrusco

LINI 910, Emilia-Romagna IT

Prosecco

Bisol Crede Valdobbiadene, Veneto IT

Brut

Ferrari, Trentino IT

Sparkling Frappato Rose

Santa Tresa, Sicilia IT

Rose (Aglanico)

San Salvatore, Campania IT

Rose (Sangiovese)

Costa di Rose, Emilia-Romagna IT

2016 Vintage Sparkling

Contratto, Piemonte IT

Franciacorta

Ca'del Bosco, Lombardy IT

VINO BIANCO

Sauvignon Blanc

Puiatti, Friulli IT

Chardonnay | “Fontanelle”

Banfi, Umbria IT

Verdicchio dei Castelli di Jesi | “Tre Ripe”

Pievalta, Marche IT

6oz Bottle

13 50

15 64

17 64

15 59

19 73

15 58

– 75

– 110

6oz Bottle

16 62

17 60

14 56

VINO BIANCO (CONT.)

Malvasia | “Petris”

Venica & Venica, Friuli-Venezia-Giulia IT

Pinot Bianco

Terlan, Alto Adige IT

Lugana | “Brolettino”

Ca del Frati, Lombardy IT

Vermentino di Sardegna | “La Cala”

Sella & Mosca, Sardinia IT

Gavi

La Scolca, Piemonte IT

6oz Bottle

21 85

18 65

16 62

14 52

15 58

VINO ROSSO

Cerasuolo di Vittoria

Planeta, Sicilia IT

Carignano

Montessu, Sardinia IT

Barolo | “Albe”

G.D. Vajra, Piemonte IT

Montepulciano d’Abruzzo

Gran Sasso, Abruzzo IT

Cabernet Sauvignon

La Ragose, Toscana IT

Etna Rosso

Tornatore, Sicilia IT

Langhe Nebbiolo

Michele Chiarlo, Piemonte IT

Valpolicella Ripassa Superiore

Zenato, Veneto IT

6oz Bottle

18 69

21 80

27 99

13 50

21 82

17 66

16 58

22 85