

## Spuntini e Antipasti

*small plates to begin*

<b>Focaccia</b> <i>house baked focaccia, olive oil</i>	9
<b>Suppli Cacio e Pepe</b> <i>rice croquettes, pecorino, black pepper, mozzarella</i>	10
<b>Crostini</b> <i>lardo, amarena cherry, pistachio</i>	11
<b>Pomodoro</b> <i>heirloom tomato, buttermilk vinaigrette, herbs</i>	16
<b>Fiori di Zucca</b> <i>fried zucchini blossoms, ricotta, lemon</i>	19
<b>Carpaccio di Manzo</b> <i>raw cured beef, english peas, anchovy-parmigiano</i>	22
<b>Burrata e Prosciutto</b> <i>prosciutto santangelo 36 month</i>	24

## Primi

*handmade pasta*

<b>Spaghetti</b> <i>pesto genovese, green beans, bread crumbs</i>	26
<b>Pappardelle</b> <i>lemon butter, speck, piave vecchio</i>	27
<b>Casarecce</b> <i>red shrimp, garlic, chili, white wine</i>	28
<b>Cappelletti</b> <i>fogo island cod, tomato, anchovy, olive, caper, chili</i>	29

## Secondi

*larger plates to share*

<b>Pollo ai Funghi</b> <i>chicken cutlet, button mushrooms, black truffle</i>	32
<b>Merluzzo Nero</b> <i>black cod, dill butter, escarole, fennel, pink shrimp</i>	34
<b>Braciola di Maiale</b> <i>grilled pork chop, bagna cauda, rapini</i>	37
<b>Bistecca alla Fiorentina</b> <i>dry aged prime t-bone, tuscan salt, olive oil</i>	4/oz

## Verdure e Contorni

*salads, vegetables & side dishes*

<b>Patate Fritte</b> <i>fried potatoes, garlic mayonnaise, parmigiano, balsamico</i>	12
<b>Mais alla Gricia</b> <i>sweet corn, guanciale, pecorino, black pepper</i>	14
<b>Zucchine</b> <i>grilled zucchini, salsa verde, stracciatella</i>	15
<b>Insalata Misticanza</b> <i>mixed greens. condiment vinaigrette, puffed farro, radish</i>	16

**Vini** wines served by the glass **5oz /btl**

**Bollicine**

Mauzac **Antech** 'Blanquette de Limoux' 'NV  
Limoux, France **16 / 75**

**Rosato/Arancione**

Tintillia del Molise, **Cantine Salvatore** 'Ros is' '22  
Molise, Italy **16 / 75**

Orange, **Poderei Cellario** 'E!' '21  
Piemonte, Italy **16 / 75**

**Bianco**

Riesling, **Tawse Winery** 'Quarry Road' '19  
Niagara, Canada **14 / 65**

Fiano/Chardonnay, **Caiaffa** 'Carabus' '21  
Puglia, Italy **17 / 80**

Arneis, **San Silvestro** 'Sabbie' '21  
Piemonte, Italy **17 / 80**

Chardonnay, **Lis Neris** 'Jurosa' '17  
Friuli, Italy \*pour via Coravin **29 / 140**

**Rosso**

Valpolicella, **Lorenzo Begali** '21  
Veneto, Italy **16 / 75**

Nero d'Avola, **Tenute Orestiadi** '20  
Sicily, Italy **16 / 75**

Cabernet Franc, **Perusini** '18  
Friuli Colli Orientali, Italy \*pour via Coravin **19 / 95**

Barolo, **Tenuta Rocca** '17  
Piedmont, Italy \*pour via Coravin **29 / 140**

**Half Bottles**

Merlot/CabFranc, **Chateau Tour Calon** 'Lateyron' '15  
Bordeaux, France **75**

**Birre** beer by the can

Slake "**Mosey**" Pilsner **8 / 355mL**

Slake "**Hatch**" Pale Ale **8 / 355mL**

**Libagione della Casa** our house cocktails

**Giardino della Nonna** **17**  
grappa, cynar, campari, amaro montenegro, grapefruit peel

**Acqua Lunare** **17**  
white rum, white cacao, house liquer blend, simple, lemon,  
sparkling white

**Forza del Fiore** **17**  
lavender and white pepper infused blanco tequila, affino  
limone, vanilla syrup, lemon, mint

**Svelato** **18**  
gin, saffron liquer, lillet blanc, cucumber, rose water, orange  
bitters, lemon zest

**La Bacca** **18**  
vanilla infused bourbon, st. germain, strawberry syrup, lime,  
egg white