

Spuntini e Antipasti

small plates to begin

Focaccia <i>house baked focaccia, olive oil</i>	9
Polenta Fritta <i>stracchino cheese</i>	10
Suppli Cacio e Pepe <i>rice croquettes, pecorino, black pepper, mozzarella</i>	12
Gnocco Fritto <i>mortadella, grana padano</i>	12
Barbabietole <i>striped beets, pistachio, treviso, balsamico</i>	18
Bresaola <i>giardiniera peppers, arugula</i>	19
Baccala e Arancia <i>fogo island cod, orange, shallot, almond</i>	24
Burrata e Prosciutto <i>prosciutto santangelo 36 month</i>	25

Primi

handmade pasta

Maccheroni Verde <i>veal ragu bianco, parmigiano, nutmeg</i>	28
Mezze Rigatoni <i>white asparagus, guanciale, black pepper, pecorino</i>	28
Ravioli <i>pomodoro, fried eggplant, ricotta salata</i>	29
Spaghetti <i>half lobster, romanello tomatoes</i>	45

Secondi

larger plates to share

Pollo ai Funghi <i>chicken cutlet, button mushrooms, black truffle</i>	34
Salmone e Ceci <i>scottish salmon, mussels, dandelion, chickpeas</i>	34
Braciola di Maiale <i>grilled pork chop, bagna cauda, rapini</i>	38
Bistecca alla Fiorentina <i>dry aged prime t-bone, tuscan salt, olive oil</i>	4/oz

Verdure e Contorni

salads, vegetables & side dishes

Patate Fritte <i>fried potatoes, garlic mayonnaise, parmigiano, balsamico</i>	12
Asparagi Verdi <i>grilled asparagus, pecorino affienato, shallot, basil, lemon</i>	14
Funghi Grigliata <i>hen of the woods mushrooms, ramp pesto, pine nuts</i>	16
Insalata Misticanza <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**

Bianco

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

Fiano, **Caiaffa** 'Carabus' '21
Puglia, Italy **16 / 75**

Ribolla Gialla, **Perusini** '21
Friuli Colli Orientali, Italy **17 / 80**

Chardonnay, **Fugatti** 'Le Fratte' '23
Alto Adige, Italy **17 / 80**

Rosato

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

Rosso

Lacrima, **Lucchetti** '21
Le Marche, Italy **16 / 75**

Barbera, **Vigneti Repetto** 'Equilatero' '20
Piedmont, Italy **16 / 75**

Aglianico del Vulture, **Elena Fucci**, 'SCEG' '21
Basilicata, Italy *pour via Coravin **19 / 90**

Nebbiolo, **Diego Conterno** 'Baluma' '22
Piedmont, Italy *pour via Coravin **20 / 95**

Cedro

Cider, **Revel** 'Research'
Guelph, Ontario **12 / 45**

Birre beer by the can

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

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

Slake "**Wild Song**" IPA **11 / 473 mL**

Libagione della Casa our house cocktails and mocktails

Cinema Paradiso **17**
popcorn infused wild turkey, demerara, angostura, orange
bitters

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

Voglio **19**
house-made limoncello, tawse spark, elderflower tonic, wild
plum bitters, empress 1908 indigo gin

Forza del Fiore **19**
white pepper & lavender tequila, lemon aperitivo, lime, vanilla,
mint

Vacanza **20**
pisco, vecchio amaro, pineapple, lime, pistachio orgeat, egg
white, red wine float

Abbronzato (Non-Alc) **11**
cedar-smoked orange juice, lemon, lime, soda

Bomba Ciliegia (Non-Alc) **11**
morello cherry, spruce tips, vanilla, lemon, soda

Please inform your server of any allergies or dietary restrictions
A gratuity of 20% will be added to parties of 7 or more