

Spuntini e Antipasti

small plates to begin

Focaccia <i>house baked focaccia, olive oil</i>	9
Suppli Cacio e Pepe <i>rice croquettes, pecorino, black pepper, mozzarella</i>	10
Crostini <i>lardo, amarena cherry, pistachio</i>	11
Barbabietole <i>red beets, pistachio, treviso, balsamico</i>	17
Spiedino di Carciofi <i>grilled artichokes, nepitella, lemon, herbed mayonnaise</i>	18
Carne Cruda <i>raw prime striploin, truffle emulsion, celery root, potato chips</i>	23
Burrata e Prosciutto <i>prosciutto santangelo 36 month</i>	24

Primi

handmade pasta

Gnocchi <i>gorgonzola cream, pine mushroom, black walnut, brown butter</i>	27
Tagliatelle <i>squash ragu, parmigiano, fried sage</i>	27
Rigatoni <i>spicy lamb sugo, pecorino romano</i>	27
Ravioli <i>swiss chard, ricotta, wildwood, speck</i>	29

Secondi

larger plates to share

Pollo ai Funghi <i>chicken cutlet, button mushrooms, black truffle</i>	32
Merluzzo Nero <i>black cod, dill butter, escarole, fennel, pink shrimp</i>	34
Braciola di Maiale <i>grilled pork chop, bagna cauda, rapini</i>	37
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
Radicchio <i>grilled radicchio, maple agrodolce, ricotta, pine nut, raisin</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**

Rosato/Arancione

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

Bombino & Malvasia, **Merumalia** 'Uattàn' '21
Lazio, Italy **18 / 85**

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**

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

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

Slake "**Easy**" Lager **10 / 473mL**

Slake "**Wendy**" Barrel-Aged Saison **11 / 355mL**

Libagione della Casa our house cocktails

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

Cinema Paradiso **17**
paradise theatre popcorn infused bourbon, demerara,
angostura, orange bitters

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

Mela Caduta **18**
scotch, apple brandy, fried green apple & ginger syrup, revel
cider, apple bitters, lemon

Oh Mio Dio **20**
house-made orangecello, galliano, lemon, cream, egg white