

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>	12
Gnocco Fritto <i>mortadella, grana padano</i>	12
Barbabietole <i>red beets, pistachio, treviso, balsamico</i>	18
Fiori di Zucca <i>fried zucchini blossoms, ricotta, lemon</i>	22
Carpaccio di Manzo <i>raw cured beef, english peas, anchovy-parmigiano</i>	22
Crudo di Pesce <i>red sea bream, ginger, lemon, cucumber, basil</i>	24
Burrata e Prosciutto <i>prosciutto santangelo 36 month</i>	25

Primi

handmade pasta

Corzetti <i>pesto genovese, pine nut</i>	26
Spaghetti alla Puttanesca <i>anchovy, garlic, caper, olive, tomato</i>	27
Casarecce alla Scampi <i>red shrimp, garlic, white wine, chili</i>	28
Ravioli <i>ricotta & burrata, english peas, butter, lemon</i> add summer truffles - 8g/\$12	29

Secondi

larger plates to share

Pollo ai Funghi <i>chicken cutlet, button mushrooms, black truffle</i>	34
Polipo <i>grilled octopus, salmoriglio, chickpea, lemon</i>	38
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
Cavolo alla Romana <i>grilled caraflex cabbage, anchovy vinaigrette, salsa verde</i>	13
Funghi Grigliata <i>hen of the woods mushrooms, green garlic pesto, pine nuts</i>	16
Insalata Misticanza <i>mixed greens. condiment vinaigrette, puffed farro, radish</i>	16

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

Vini *wines served by the glass*

5oz / btl

Bollicine

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

Bianco

Vermentino di Gallura, **Montespada** '22
Sardinia, Italy **15 / 70**

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

Chardonnay, **Tawse Winery** 'Quarry Road' '20
Niagara, Ontario **17 / 80**

Riesling, **Kick-On Vineyard** 'STiRM' '18
Santa Barbara, California *pour via Coravin **22 / -**

Rosato

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

Rosso

Montepulciano, **Col del Mondo** 'Fattore' '19
Abruzzo, Italy **16 / 75**

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

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

Freisa, **Gio Gio** '22
Piemonte, Italy *pour via Coravin **19 / 90**

Birre *beer by the can*

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

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

Slake "**Summer**" Wine/Beer Spritzer **10 / 355 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, wine float, pineapple, lime, pistachio, egg white

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

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

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