

## Spuntini e Antipasti

*small plates to begin*

<b>Focaccia</b>	9
<i>house baked focaccia, olive oil</i>	
<b>Gnocco Frito</b>	12
<i>mortadella IGP, grana padano</i>	
<b>Burrata e Prosciutto</b>	26
<i>whole, fresh cow's milk cheese, 36mo prociutto santangelo</i>	
<b>Calamari Fritti</b>	23
<i>fried squid, squid ink mayonnaise</i>	
<b>Wagyu Bresaola</b>	24
<i>giardiniera peppers</i>	
<b>Insalata Misticanza</b>	17
<i>mixed greens salad, radish, puffed farro, white balsamic</i>	

## Primi

*shared handmade pasta to enjoy before secondi*

<b>Tonnarelli</b>	26
<i>rapini pesto, straciatella, chili oil</i>	
<b>Ravioli Medaglioni</b>	28
<i>wintergreen, gorgonzola, black walnut, parmigiano</i>	
<b>Mezzi Rigatoni</b>	29
<i>white asparagus, guanciale, pecorino, black pepper</i>	
<b>Cavatelli</b>	29
<i>wild boar ragu, parmigiano</i>	

## Secondi e Contorni

*larger plates & side dishes*

<b>Razza</b>	32
<i>skate wing cutlet with puttanesca sauce</i>	
<b>Sedano Rapa</b>	28
<i>celeriac milanese, raw asparagus, gribiche</i>	
<b>Polipo</b>	36
<i>grilled octopus, n'duja, cannellini beans</i>	
<b>Salsiccia</b>	32
<i>heritage pork sausage, grilled escarole, arugula</i>	
<b>Bistecca alla Fiorentina</b>	4/oz
<i>dry aged prime, tuscan salt, olive oil</i>	
<b>Cicoria</b>	16
<i>radicchio, fennel, celery, apple, parmigiano, vin cotto</i>	
<b>Ceci e Cavolo Nero</b>	16
<i>chickpea, tuscan kale, pecorino romano</i>	
<b>Carote</b>	16
<i>baby carrots, herb yogurt, honey, hemp hearts</i>	
<b>Funghi</b>	18
<i>grilled hen of the woods, salsa verde, piave</i>	

*Please notify us of any allergies or dietary restrictions.*

## Vini

wines served by the glass

5oz /btl

### Bollicine

Blanc de Noir **Tawse Winery** Brut '13 **14 / 65**  
*Lincoln Lakeshore, Ontario*

### Bianco

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

Trebbiano d'Abruzzo **Villa Medoro** '20 **15 / 70**  
*Abruzzo, Italy*

Falanghina **La Guardiense** 'Janare' '20 **15 / 70**  
*Campania, Italy*

Soave Classico **Tessari** 'Grisela' '20 **16 / 75**  
*Veneto, Italy*

Chardonnay **Bret Brothers** 'Les Crays' '19 **29 / 140**  
*Burgundy, France \*pour via Coravin*

### Rosso

Sangiovese, **Donna Laura** 'Ali' '20 **14 / 65**  
*Tuscany, Italy*

Nero di Troia, **Santa Lucia** 'Il Melograno' '18 **16 / 75**  
*Puglia, Italy*

Cannonau di Sardegna, **Silvio Carta** 'Serenata' '20 **18 / 85**  
*Sardinia, Italy*

Nebbiolo d'Alba, **Fratelli Abrigo** **19 / 90**  
*Tuscany, Italy*

Pinot Noir, **Baettig** *Vino de Vinedo - los parientes* '20 **23 / 110**  
*Traiguén, Chile \*pour via Coravin*

### Rosato

Refosco **Ronchi di Cialla** 'Rose di Cialla' '20 **15 / 70**  
*Friuli, Italy*

## Libagione della Casa

our house cocktails

**Nella Stagione** **18**  
*watermelon, branca menta, affino, lime, sparkling wine*

**La Coccinella** **18**  
*raspberry, gin, thyme, lemon, egg white*

**Mora Piccante** **18**  
*blackberry, ancho chilli tequila, cointreau, citrus, blackberry  
ginger ale*

**Viola** **18**  
*vodka, rosemary, briotette violette, lime*

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