

Antipasti

Salumi

Prosciutto, capocollo, soppressata, roasted olives, figs (serves 2-3) 17.

Melanzana

Eggplant parmigiana, tomato, mozzarella and basil 9.

Calamaretti

Grilled baby squid, glazed parsnips, radicchio, aged balsamico 11.

Polpo

Casserole with octopus, ceci beans, swiss chard, potato 13.

Peperoni

Roasted sweet red pepper, house mozzarella and bagna cauda 10.

Vongole

Guazzetto of clams oreganato, garlic, smoked pancetta, fingerling potatoes 12.

Gamberi

Grilled shrimp, fennel slaw, grapefruit, crispy pancetta 13.

Insalate

Rugula

Baby rugula, Bosc pear, walnuts, crotonese, white balsamico 9.

Misticanza

Mesculin greens, cucumber, scallions, orange vinaigrette 8.

Lattuga

Iceberg lettuce, crispy bacon, plum tomato, bleu cheese dressing 9.

Barberosse

Roasted red beets, endive, goat cheese, shallot vinaigrette 11.

Pasta

Fettuccine

Pasta, pomodoro fresco, basil, zucchini, creamy mozzarella 13./18.

Tonnarelli

Spinach pasta, peas, fava beans, basil aioli, goat cheese 14./19.

Gnocchi

Spinach dumplings, gorgonzola sage sauce 13./21.

Crespelle

Saffron flavored crepes, lump crabmeat, brandied tomato sauce 17.

Pappardelle

Pasta, wild mushrooms, rosemary, shaved parmigiano 13./18.

Minestra

Hearty vegetable soup, barley, borlotti, fava and tubettini 8.

Secondi

Pollo

Rosemary roasted chicken, potatoes, pepper, onion, vermouth 19.

Ripieno

Roasted chicken breast, smoked ham, asiago filling, sherry tomato sauce 21.

Scaloppine

Sautéed veal scallops, fontina cheese, garden peas ~ moscato wine 23.

Milanesissima

Bone in veal cutlet, herbed parmigiano crust, broccoli rape 23.

Fegato

Sautéed calf's liver, onion, crispy bacon, sage Madeira sauce 25.

Stracotto

Braised beef short ribs, fregola, caramelized vegetables 24.

Noci

Grilled beef medallions, gorgonzola cheese, radicchio, ripasso wine 29.

Costata

Rack of pork chop, rosemary parmigiano crust, broccoli rape, grapes 23.

Tonno

Herb crusted "Ahi" tuna, cannellini, escarole, aged sherry vinegar 25.

Dorata

Grilled Adriatic wild bass ~ citronette and vegetable misto 23.

Cappe Sante

Pan roasted sea scallops, pesto risotto ~ sweet corn broth 25.

Brodetto

Mediterranean seafood stew, clams, scallop, shrimp, mussels, whiting 29.

Scampi

Sautéed shrimp, olive oil, garlic, white wine ~ linguini complement 23.