

## ANTIPASTI

**POLPETTE** (CALABRIA)  
tomato braised pork & veal meatballs | pine nuts  
currants | pesto | Parmigiano Reggiano 9

**BRUSCHETTA** (LAZIO)  
*crostini di ricotta e peperoni carbonizzati*  
house made ricotta | grilled sourdough  
roasted bell peppers | sea salt | thyme  
pink peppercorn | olive oil 12

**BROCCOLI NAPOLETANI** (CAMPANIA)  
Broccolini | Calabrian chile | bell peppers  
garlic | Parmigiano Reggiano 9

**CARNE CRUDA\*\*** (VALLE D'AOSTA)  
Filet Mignon | salted capers | pickled shallots  
pepper aioli | balsamic vinegar | olive oil 15

**FRITTURA DI OLIVE** (LE MARCHE)  
fried anchovy stuffed green olives 6

**BURRATA E PROSCIUTTO** (PUGLIA)  
gnocco fritti | sea salt | thyme 12

**COZZE FRA DIAVOLO**  
steamed mussels | Calabrian chile | roasted garlic  
tomato sugo | parsley | bread crumbs ½ lb. 12

**AFFETTATI** (TOSCANA)  
*a selection of cured meats and cheeses for the table*

Sicilian chicken salad | chicken pâté | Salame  
Prosciutto di Parma | Raschera cheese  
Parmigiano Reggiano | marinated olives  
vegetable Giadiniera | apricot mostarda  
Grannysmith apple | Pane Rustico 35  
*Serves 3-4 people*

## INSALATE

**TRICOLORE** (CAMPANIA)  
kale | cabbage | radicchio | cherry tomato  
Parmigiano Reggiano | bread crumbs | basil dressing 7

**MISTA** (TOSCANA)  
mixed baby lettuces | carrots | fennel | lemon  
Parmigiano Reggiano | olive oil 6

**RUCOLA E CASTELMAGNO** (PIEMONTE)  
arugula | Castelmagno | preserved lemon  
pine nuts | olive oil 7

**FINOCCHIO** (SICILIA)  
fennel | radicchio | arugula | orange | roasted beets  
pine nuts | kalamata olives | Locatelli Pecorino  
ice wine & juniper vinaigrette 8

**POLLO ALLA SICILIANA** (SICILIA)  
roasted chicken | roasted peppers | Castelvetro olives  
fresh basil | arugula | chèvre | lemon | olive oil 10

## CONTORNI

**PATATE AL FORNO** (TOSCANA)  
fingerling potatoes | rosemary | roasted garlic 4

**FAGIOLI ALL'UCCELLETTO** (TOSCANA)  
cannellini beans | tomato | bread crumbs | sage 4

**MISTICANZA** (LAZIO)  
Lacinato kale | spinach | garlic | lemon 4

**PISELLI** (CAMPANIA)  
snap peas | pecorino | lemon 4

## PASTA SECCA e RISO

**AL PESTO** (LIGURIA)  
Trofie Rustichella | basil pesto  
Parmigiano Reggiano | olive oil 13

**ALL'AMATRICIANA** (LAZIO)  
Rigatoni Rustichella | pancetta | tomato sugo  
caramelized onion | parsley | Calabrian chile 15

**RISOTTO DI SCAMPI** (VENETO)  
Vialone Nano rice | rock shrimp | asparagus  
spring pesto | soffritto | Parmigiano Reggiano 22

## PASTA FRESCA

**CACIO E PEPE** (LAZIO)  
Tonnarelli | Locatelli Pecorino | cracked black pepper  
ricotta whey | olive oil 13

**BOLOGNESE** (EMILIA-ROMAGNA)  
Tagliatelle | grass fed beef, pork and veal ragu  
cream | parsley | Parmigiano Reggiano 19

**VONGOLE** (TOSCANA)  
fresh clams | garlic | oregano | basil | parsley  
Calabrian chile | lemon | olive oil 22

**AL POMODORO** (TOSCANA)  
ricotta gnocchi | fresh tomato sugo  
fresh basil | Parmigiano Reggiano 19

**TORTELLI AL PISELLI** (EMILIA-ROMAGNA)  
sweet pea & house ricotta | snap peas | fennel  
spinach | lemon butter 28

*all fresh pasta is made in house. enjoy. the chefs*

## PIATTI

**TAGLIATA DI MANZO\*\*** (TOSCANA)  
thyme marinated bavette steak | arugula | fennel  
Parmigiano Reggiano | fresh herbs | olive oil 20

**BURRIDA** (LIGURIA - SEAFOOD STEW)  
mussels | shrimp | fresh fish | calamari | clams  
fennel | peppers | tomato broth | pane rustico 24  
*add Tagliatelle 4*

**CONIGLIO CON PEPERONI** (PIEMONTE)  
Chianti braised rabbit | roasted peppers | fresh thyme  
oil cured olives | Chianti reduction | Fregola Sarda 28

**POLLO ALLA POTENTINA** (BASILICATA)  
roasted basil marinated half chicken | sweet onions  
tomato passata | oven dried tomato | fresh basil  
roasted potato | seared greens 24

**PESCE BIANCO**  
pan roasted halibut | sweet pea purée  
spring vegetable & asparagus misticanza  
saffron creme 34

**PESCE ALLA SICILIA** (SICILIA)  
seared rockfish | gigantes beans | pesto trapanese  
oil cured olives | asparagus | toasted almonds 24

## PER LA TAVOLA

**BISTECCA ALLA FIORENTINA\*\***  
(TOSCANA)  
30 oz. dry aged 'Cedar River' bone in ribeye  
fresh thyme | sea salt | Tondo olive oil 70

*comes with your choice of two contorni  
serves two or more people*