

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

VONGOLE AL POMODORO (CALABRIA)
steamed clams | tomatoes | soffritto
garlic | basil | capers | white wine ½ lb. 12

CARCIOFI ALLA GIUDIA (PUGLIA)
Fried Roman-Jewish style artichokes | lemon
parsley | pangrattato | aioli 12

AFFETTATI (TOSCANA)

a selection of cured meats and cheeses for the table

Chicken pâté | Salame | Prosciutto di Parma
Raschera cheese | Parmigiano Reggiano | olives
fresh mozzarella | Giadiniera | apricot mostarda 24

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

POLENTA (PIEMONTE)
Moretti polenta | Parmigiano Reggiano 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 21

VONGOLE (VENETO)
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 DI PRIMAVERA
Isabelle Farms spinach & house ricotta stuffed pasta
english peas | asparagus | lemon butter 24

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

PIATTI

FIorentina DI VITELLO** (TOSCANO)
16 oz. veal porterhouse | fresh thyme | sea salt 36
comes with your choice of one contorni

TAGLIATA DI MANZO** (TOSCANA)
thyme marinated bavette steak | arugula | fennel
Parmigiano Reggiano | fresh herbs | olive oil 24

BURRIDA (LIGURIA - SEAFOOD STEW)
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 32

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 trout | 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*