

ANTIPASTI

CALAMARI FRITTI ARRABBIATA

Crispy semolina crusted Atlantic squid with spicy arrabbiata tomato sauce
\$14

***CARPACCIO NOSTRA MODA**

Thinly sliced prime Wagyu beef topped with Dijon mustard, baby arugula, radicchio, crispy capers, parmigiano reggiano & cold pressed extra virgin olive oil
\$15

***COZZE ALLA POSILLIPO**

P.E.I. mussels steamed with tomatoes, capers, oregano, chile flakes & white wine served with garlic rubbed bruschetta
\$16

FUNGHI CON POLENTA

Forno roasted king trumpet & white button mushrooms with melted gorgonzola, crispy organic white polenta & watercress
\$11

***TARTARE DI TONNO**

Finely chopped Sashimi grade big eye tuna tossed with Dijon mustard & capers served with olive tapenade, grilled focaccia crostini & Belgian endive
\$16

PANSOTI DI ZUCCA

Half moon shaped pasta filled with butternut squash & amaretti in sage brown butter with toasted walnuts, crispy sage & parmigiano reggiano
\$14

INSALATE

CAESAR VESPAIO

Hearts of romaine, focaccia croutons & shaved parmigiano reggiano
\$9

INSALATA SPINACI

Baby spinach, fire roasted red peppers, white mushrooms, radicchio, gorgonzola dolce & candied walnuts with pancetta vinaigrette
\$9

MISTICANZA

Romaine, radicchio, baby spinach, arugula, kalamata olives & shaved radishes with Meyer lemon citronette
\$9

INSALATA TRICOLORE

Radicchio, Belgian endive & baby arugula with balsamic vinegar, extra virgin olive oil & shaved parmigiano reggiano
\$10

WOOD FIRED PIZZE

MARGHERITA

Housemade mozzarella, fresh tomatoes & basil
\$17

TOSCANA

Housemade pork sausage, caramelized onions, roasted garlic, baby spinach & cambozola cheese
\$18

***PROSCIUTTO, FONTINA & ARUGULA**

Parma prosciutto, arugula & imported fontina cheese topped with sunnyside up eggs & white truffle oil
\$18

~ 20% gratuity will be added to parties of 6 or more ~

PASTA

RAVIOLINI DI VITELLO

Raviolini filled with veal & pecorino romano in grappa tomato butter with ricotta salata, basil oil & basil fritte
\$27

SPAGHETTI ALLA CARBONARA*

Handmade spaghetti tossed in a cream sauce
with crisp pancetta, scallions, pecorino romano, parmesan frico & poached egg
\$24

MANDILLI DI SAEA**

Pasta handkerchiefs tossed with pesto, butter poached Yukon gold potatoes,
baby green beans & parmigiano reggiano
\$19

SPAGHETTI POMODORO E MELANZANE**

Handmade spaghetti tossed with caramelized eggplant in a Chianti-tomato sauce with fresh basil & ricotta salata
\$21

LASAGNE ALLA BOLOGNESE

Sheets of handmade spinach pasta with beef, veal & pork Bolognese, Besciamella,
pecorino romano, pork sausage & housemade mozzarella
\$24

LINGUINE CON VONGOLE*

Linguine tossed with littleneck clams, shallots, garlic, fresh basil & extra virgin olive oil
\$28

**may substitute with gluten free pasta

SPECIALITÀ DELLA CASA

***PETTO DI QUAGLIA GRIGLIATO CON PANCETTA**

Oak fire grilled pancetta-wrapped quail breast
with chive mashed potatoes, broccoli florets & tarragon zabione
\$28

***BISTECCA TAGLIATA CON PATATE FRITTE**

Oak fire grilled natural hanger steak with veal ridurre, patate fritte,
sautéed baby spinach & a parmesan roasted tomato
\$28

***GAMBERI E PROSCIUTTO GRIGLIATO**

Oak fire grilled prosciutto-wrapped jumbo gulf prawns
with haricots verts, suppli & red chile pesto
\$28

VITELLO SALTIMBOCCA

Sautéed veal scaloppine layered with sage & thinly sliced Parma prosciutto
with wilted baby spinach & veal-lemon butter
\$28

SCALOPPINE DI VITELLO AL MARSALA E FUNGHI

Thinly sliced veal with house cured pastrami & melted fontina cheese
in Marsala-mushroom-tomato sauce with spaghetti aglio olio & rosemary
\$27

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness