



APPETIZERS

Carciofini alla Romana 8

Cast-ironed artichokes, herbs, evvo, shaved parmigiano

Mozzarella in Carrozza 6

Battered fresh mozzarella

Polpettine 6

Beef meatballs, tomato sauce

Cozze Posillipo 9

P.E.I. mussels, red or white

Mozzarella Caprese 6

Fresh mozzarella, heirloom tomato, roasted peppers, basil

Tuna Tartare 11

Ahi tuna, soy sesame oil, avocado, cucumber, cilantro

Frittura di Calamari 11

Crispy baby squid, spicy tomato sauce

PASTAS GLUTEN FREE - WHOLE WHEAT +2

Paccheri alla Bolognese 12

Beef ragù

Penne Vodka 11

Tomato sauce, vodka cream sauce

Linguine alle Vongole 12

Imported clams, garlic, herbs

Burrata Ravioli 12

Roasted cherry tomato, whipped ricotta, basil

SALADS

ADD GRILLED CHICKEN + 5 | SALMON + 7 | SHRIMP + 9

Misticanza 6

Field baby green, strawberry, toasted almonds, gorgonzola cheese, balsamic emulsion

Pera 7

Honey poached pear, field baby green, walnuts, goat cheese, lemon evoo emulsion

Mela Verde 6

Green apple, belgium endive, shaved fennel, sweet chicory, walnuts. parmigiano cheese

Watermelon Salad 7

Seedless watermelon, feta cheese, lemon zest, cucumber

Caesar Salad 6

SANDWICHES

Grilled Chicken 13

Lettuce, tomatoes, mayonnaise, feta cheese, fries

Grilled Steak 15

Caramelized onions, monterrey pepper jack cheese, mushrooms, fries

Angus Burger 13

Monterrey pepper jack cheese, fries
Brioche bun

ENTREES

SERVED WITH VEGETABLES & ROASTED POTATOES

Pollo Francese 15

Flour, egg, white wine sauce

Pollo Paillard 15

Grilled chicken, lemon, garlic

Pollo Parmigiana 15

Chicken, tomato sauce, mozzarella

Branzino Filetto 17

Pan-roasted, caper lemon sauce

Salmone 16

Pan roasted, dijon mustard sauce

Twin Medallion of Filet 18

Mushroom brandy sauce