

PIATTI

THREE COURSE DINNER \$20

Choice of Small Mista, Caesar or Cup of Soup

Any Small Pasta, Margherita Pizza, or Pollo Parmigiana

Tiramisu or Gelato

Add One Glass of House Wine for \$2

ANTIPASTI

BRUSCHETTA Wood-Roasted Cherry Tomatoes, Garlic, Basil, Extra Virgin Olive Oil & Herb Flat Bread	6.5
CARPACCIO Thin Sliced Beef, Capers, Parmesan, Arugula, Crispy Potatoes & Mustard Sauce	10.5
ANIMELLE Sautéed Sweetbreads, Mushrooms, Red Wine Sauce	11
CALAMARI Semolina Fried Calamari, Lemon & Calabria Aioli	10.5
POMODORO FRITTI Fried Green Tomato, Fresh Mozzarella & Thinly Sliced Prosciutto	8.5
POLENTA Creamy Polenta, Wild Mushroom, Spicy Sausage & Parmesan	6.5
BARBABIETOLA Roasted Organic Beets, Arugula, Herb Goat Cheese & Lemon Olive Oil	7.5
SPINACI Buttered Savoy Spinach with Lemon	4.5
POLENTA FRITTI Spiced Polenta Fries with Calabria Aioli	4.5

ZUPPA

DEL GIORNO Seasonal Soup of the Day	4.5/6.5
ZUPPA DI PATATE Sweet Potato Soup with Winter Vegetables	4.5/6.5

INSALATA

CAESAR Romaine, Grana Padano, Toasted Crostini, Garlic Anchovy Dressing	8
MISTA Garden Lettuces, Cucumbers, Cherry Tomatoes, Red Onions, Goat Cheese Crostini & Red Wine Vinaigrette	7.5
PRONTI Chopped Salad: Romaine, Salami, Chickpeas, Olives, Roasted Peppers, Artichokes, Provolone, Parmesan & Herb Vinaigrette	9
FORMAGGIO Butter Lettuce, Radicchio, Seasonal Pears, Gorgonzola & Candied Walnuts	9
CAPRICCIOSA Piatti "Cobb" Smoked Bacon, Grilled Chicken, Avocado, Gorgonzola, Oven-Dried Tomato, Chopped Eggs, Artichokes & Gorgonzola Dressing	14
INSALATA DI SPINACI Warm Spinach, Grilled Chicken, Roasted Peppers, Crispy Onions, Balsamic & Mustard Vinaigrette	11

CHEF'S CHOICE

RISOTTO Daily Selection	AQ
PESCE Seasonal Fish of the Day	AQ

PIZZA

SALSICCE Spiced Pork Sausage, Broccolini, Garlic, & Pecorino Romano	13
MARGHERITA Fresh Mozzarella, Parmesan, Crushed Tomato Sauce & Basil	10.5
BIANCA Mozzarella Cheese, Red Onions, Rosemary, Prosciutto & Arugula	13.5
FUNGHI Roasted Wild Mushrooms, Fontina, Parsley & Garlic	11.5
SALMONE AFFUMICATO Smoked Salmon, Shaved Red Onion, Mascarpone Cheese & Chives	13.5

PASTA

RAVIOLI House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata	10/16.5
GNOCCHI Spinach-Potato Gnocchi, Roasted Wild Mushrooms Pancetta & White Truffle Cream	9.5/16
STROZZAPRETTI "Twisted Rope" Pasta, Chicken & Prosciutto Meatballs, Mushroom, Tomato & Sage Soffritto	10.5/17
CEPPO Cigarette Shaped Pasta, Prosciutto, Fava Beans, Pecorino & Tomato Cream Sauce	9.5/16
PAPPARDELLE Sautéed Shrimp, Saffron Brodo, Tomatoes, Arugula & Calabria Chili	11/19
TAGLIATELLE Tagliatelle with Classic Bolognese Sauce	9.5/16
CODA DI MANZO Housemade Ravioli with Oxtail, Roasted Kabocha Squash, Pecorino & Red Wine Tomato Braise	10.5/17
LASAGNA Layered Pasta with Beef Ragù, Béchamel & Chard	10.5/17

SECONDI

MELANZANE ALLA PARMIGIANA Parmesan Breaded Eggplant, Fresh Mozzarella, Marinara Sauce & Spinach	16
POLLO Grilled Half Chicken, Faro, Fall Vegetables Pomegranate Sauce	18
SALMONE Grilled Salmon, Sweet White Corn, Red Peppers, Cherry Tomatoes & Basil Butter	23.5
OSSO BUCCO Slow Cooked Veal Shank, Root Vegetables & Creamy Polenta	25.5
POLPETTONE Veal, Pork & Beef "Meatloaf" with Roasted Mushrooms & Potato Puree	18.5
Seasonal Menu Subject to Change Call 805-969-7520 for More Information	