

PIATTI

ANTIPASTI

CONCHIGLIE AL FORNO Wood Roasted Manila Clams, Garlic, Parsley, Extra Virgin Olive Oil, Lemon & Grilled Bread	12
CARPACCIO Thin Sliced Beef, Capers, Parmesan, Arugula, Crispy Potatoes & Mustard Sauce	11.5
CALAMARI Semolina Fried Calamari, Lemon & Calabria Aioli	11
CAPRESE Heirloom Tomato, House-Made Mozzarella, Basil, Olive Oil & Balsamic Glaze	11.5
BARBABIETOLA Roasted Organic Beets, Arugula, Herb Goat Cheese & Lemon Olive Oil	9.5
POLENTA FRITTI Spiced Polenta Fries with Calabria Aioli	4.5

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	10.5
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	13.5
TONNO Seared Rare Ahi Tuna, French Beans, Cherry Tomatoes, Egg, Potatoes & Olive Tapenade	17
SALMONE Grilled Salmon, Shepherds Mixed Greens & Lemon Olive Oil	16

PANINI

Served with Mixed Greens, Cup of Soup or Polenta Fries	
TACCHINO Roasted Turkey Breast, Pancetta, Provolone, Arugula & Basil Aioli	12
POLLO Breaded Chicken Breast, Provolone Cheese, Watercress, Tomato & Lemon Aioli	12
VERDURE Grilled Eggplant, Portobello Mushrooms, Tomatoes, Pesto & Goat Cheese	12
PROSCIUTTO Cured Italian Ham, Heirloom Tomato, Arugula, Fresh Mozzarella & Basil Aioli	12

THREE COURSE LUNCH \$20

Choice of Small Mista, Caesar or Cup of Soup
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Any Small Pasta, Margherita Pizza or Pollo Parmigiana
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Tiramisu or Gelato
Add One Glass of House Wine for \$2

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
POLLO AL FORNO Wood Roasted Chicken, Shallots, Potatoes, Herb Olive Oil & Smoked Scarmoza Cheese	11

ZUPPA

DEL GIORNO Seasonal Soup of the Day	5/7
PAPA AL POMODORO Ciabatta & Tomato Soup with Olive Oil	5/7

PASTA

RAVIOLI House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata	11/17
GNOCCHI House-Made Potato Dumplings, Sugo Di Pomodoro, Roasted Chicken, Pine Nuts & Parmesan	12/18
STROZZAPRETTI "Twisted Rope" Pasta, Chicken & Prosciutto Meatballs, Mushroom, Tomato & Sage Soffritto	11/17
VONGOLE House-Made Linguini, Manila Clams, Garlic, Olive Oil & Broth	13/19
PAPPARDELLE Sautéed Shrimp, Saffron Brodo, Tomatoes, Arugula & Calabria Chili	13/19
TAGLIATELLE Tagliatelle with Classic Bolognese Sauce	11/16
AGNOLOTTI Veal & Ricotta Stuffed Pasta with Heirloom Tomato, Garlic, Mint & White Wine	12/18
LASAGNA Layered Pasta with Beef Ragù, Béchamel & Chard	12/18

SECONDI

POLLO PARMIGIANA Parmesan Breaded Chicken Cutlet, Marinara Sauce, Arugula & Cherry Tomato Salad	17
MELANZANE ALLA PARMIGIANA Parmesan Breaded Eggplant Baked with Fresh Mozzarella, Marinara Sauce & Spinach	16
PESCE DEL GIORNO Seasonal Fish of the Day	AQ

Seasonal Menu Subject to Change
Call 805-969-7520 for More Information