

PIATTI

THREE COURSE DINNER \$20.00

Choice of Any Small Salad

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Any Small Pasta

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Tiramisu, Gelato, or Sorbetto

Add One Glass of House Wine for \$2.00

ANTIPASTI

BRUSCHETTA

Vine Ripened Tomato Crudo, Blue-Bonnet Farm Basil Pesto, Garlic & Grilled Sourdough Bread 4.95

CARPACCIO

Seared Beef Filet, Arugula Pecorino Romano, Capers, Lemon & Extra Virgin Olive Oil 9.50

CAPRINO FORNO

Baked Goat Cheese, Marinated Olives, Tomato Crudo & Crostini 8.95

GRANCHIO

Breaded Crab Cakes, House-Made Remolaude 10.95

COZZE

Prince Edward Island Mussels, Lobster Tomato Broth, Garlic & Lemon 12.95

CALAMARI

Semolina Fried Calamari, Roasted Tomato Salsa & Lemon 8.95

FUNGHI GRIGLIA

Grilled Portobello Mushrooms, Mozzarella, Basil, Sun-Dried Tomato Pesto & Balsamic Vinegar 8.95

ZUPPA

DEL GIORNO

Seasonal Soup of the Day 5.50

POMODORO

Slow Cooked Tomato & Basil Cream 5.50

INSALATA

MISTACANZA ITALIANO

SMALL / LARGE

Garden Lettuces, Tomatoes, Red Onion, Cucumbers, Pecorino Romano & Champagne Vinaigrette 4.50 / 7.50

ARUGULA

Baby Arugula, Candied Walnuts, Goat Cheese, Roasted Garlic Dressing 4.95 / 7.95

SPINACI

Spinach, Portobello Mushrooms, Tobacco Onions, Romano Cheese & Balsamic Vinaigrette 4.95 / 7.95

CUNEO

Iceberg Wedge, Red Onions, Cucumbers, Cherry Tomatoes & Creamy Gorgonzola Dressing 4.95 / 7.95

CAESAR

Romaine Hearts, Pecorino Romano, Herbed Croutons & Garlic Anchovy Dressing 6.95 / 9.95

PIZZA

MARGHERITA

Marinara Sauce, Mozzarella & Basil 11.95
Add Pepperoni 12.50
Add Sausage 12.95

QUATTRO FORMAGGIO

Parmesan, Mozzarella, Gorgonzola, Fontina, Fresh Rosemary & Toasted Pine Nuts 12.95

POLLO

Grilled Chicken, Marinara Sauce, Calabrian Chilies, Roasted Red Onions & Mozzarella Cheese 13.95

PASTA

SPAGHETTI

SMALL / LARGE

Rich Tomato Sauce, Fresh Basil & Garlic 8.00 / 12.00
or Traditional Bolognese Sauce 9.95 / 15.50

FARFALLE ALFREDO

"Alfredo" Grilled Chicken, Sun-Dried Tomatoes & Parmesan Cream Sauce 9.95 / 14.95

TAGLIATELLE DI ZUCCHINI

Shaved Zucchini, "Tagliatelle" Grilled Chicken, Toasted Pine Nuts, Spinach & Suga Rosa 9.95 / 15.50

RAVIOLI ALLA LIMONE

House-Made Spinach & Ricotta Ravioli & Lemon Cream Sauce 9.95 / 15.95

RAVIOLI ALLA ZUCCA

House-Made Butternut Squash Ravioli Brown Butter Sage Sauce 9.95 / 15.95

CAVATAPPI

Flaked Grilled Salmon, Shaved Asparagus, Leeks & Lemon Cream Sauce 9.95 / 15.95

RIGATONI

Sweet Fennel Sausage, Oven-Roasted Tomatoes, Garlic, Basil & Goat Cheese 9.95 / 15.95

CANNELONI

Lobster & Crab Filled Pasta Sheets, Lemon White Wine Caper Tomato Cream Sauce 11.95 / 16.95

LINGUINE

Texas Gulf Shrimp, Lemon White Wine Caper Tomato Cream Scampi Sauce 11.95 / 16.95

SECONDI

POLLO ALLA MATTONE

Buddy's Natural Chicken Breast Grilled Under a Brick, Citronette Sauce & Fall Hash 17.50

SALMONE

Grilled Salmon, Herb Roasted Potatoes, Roasted Garlic Spinach & Lemon Butter 18.95

PESCA

Parmesan Crusted Line Caught Flounder, Roasted Red Bell Pepper Coulis & Sautéed Garlic Spinach 19.95

VITELLO PICATTA

Sautéed Veal, Lemon Caper Sauce & Sautéed Spinach 20.95

CIOPINNO

Clams, Mussels, Shrimp, Calamari, Seafood, Spinach & Saffron Lobster Broth 18.95

COSTOLETTE DI MAIALE ALLA VALDOSTANA

Pan Seared & Baked Bone In Pork Chop, Prosciutto & Fontina Cheese, Sage Reduction Sauce & Garlic White Cheddar Scalloped Potatoes 18.95

BISTECCA

Grilled Ribeye Steak Topped with Gorgonzola & Garlic White Cheddar Scalloped Potatoes 24.95

CONTORNI

MACARONI

Garlic White Cheddar, Rosemary & Breadcrumbs 5.95

ASPARAGUS

Grilled Asparagus & Lemon 4.50

ZUCCHINI

Grilled Zucchini & Yellow Squash with Basil & Lemon 4.50

POLENTA

Soft Herbed Polenta 3.95

Seasonal Menu Subject to Change
Call 210-832-0300 for More Information