



# ANTIPASTI

## **EGGPLANT ROLLATINE**

pan-fried Italian eggplant, 3-cheese blend, stuffed + rolled, baked with marinara sauce + mozzarella 15

## **CALAMARI N' FRIENDS**

fresh calamari, zucchini, hot cherry peppers, lightly-dusted, flash-fried, duo dipping sauce 17

## **GRILLED OCTOPUS**

fresh Mediterranean octopus, creamy Parmigiano-polenta, roasted vegetable hash, red roasted pepper coulis, basil olive oil 20

## **ANTIPASTO BOARD**

imported Italian cured meats + cheeses, grilled vegetables, olives + condiments, garlic crostini 22

## **MEATBALL POLENTA**

handcrafted meatballs, San Marzano tomato sauce, creamy Parmigiano-polenta, whipped ricotta, basil pesto drizzle 15

## **MUSSELS FRADIAVOLA**

sautéed fresh Maine mussels, spicy marinara sauce, garlic crostini 17

## **ARANCINE**

mozzarella + Parmigiano-filled arborio rice balls, fried crispy, zesty tomato sauce 14

## **SHRIMP GONDOLA**

sautéed jumbo Gulf shrimp, scampi sauce, grilled Italian bread 18

## **BEEF CARPACCIO**

raw thinly-sliced filet mignon, mustard aioli, capers, shaved Parmigiano, fresh arugula, toasted ciabatta 19

## **LASAGNA FRITTA**

flash-fried Parmigiano-panko-encrusted lasagna bites, tomato-béchamel sauce 16

## **BRUSCHETTA NAPOLETANA**

grilled Italian bread, marinated organic tomatoes, fresh arugula, shaved Parmigiano, balsamic glaze 12

## **BURRATA 3-POMODORI**

creamy-center mozzarella, beefsteak tomatoes, organic cherry tomatoes, oven-roasted tomatoes, EVOO, fresh basil, balsamic glaze 16

## **CRISPY BRUSSEL SPROUTS**

crispy pancetta, local honey, balsamic glaze, crumbled Gorgonzola 14

## **TUNA AVOCADO**

sushi-grade ahi tuna tartare, capers, olives, blood orange, avocado, sesame seeds, toasted pistachios, EVOO, spicy Calabrian chili oil, toasted ciabatta bread 18

# ARTISAN FLATBREAD PIZZA

**SUBSTITUTE GLUTEN-FREE CRUST +3**

## **MARGHERITA**

San Marzano tomato sauce, fresh mozzarella, Romano cheese, fresh basil, EVOO 14

## **MARCELLO**

San Marzano tomato sauce, mozzarella, salami, sausage, ham, bacon 17

## **DIAVOLA**

San Marzano tomato sauce, mozzarella, spicy salami, 'Nduja, Calabrian chili olive oil 17

## **TRUFFLED MUSHROOM**

mozzarella, ricotta, Parmigiano, Gorgonzola, wild mushrooms, truffle-infused olive oil 17

## **BIANCA NEVE**

mozzarella, organic cherry tomatoes, prosciutto, fresh arugula, shredded Parmigiano, EVOO, balsamic glaze 17

# SALADS

## **MISTICANZA SALAD**

field greens, cherry tomatoes, cucumbers, grilled vegetable ribbons, Gaeta +Castelvetrano olives, shaved Parmigiano, balsamic vinaigrette 11

## **CAESAR SALAD**

Romaine lettuce, shaved Parmigiano, croutons, creamy Caesar dressing, Parmigiano crisp 11

## **MEDITERRANEAN SALAD**

field greens, cherry tomatoes, cucumbers, red onions, black olives, pepperoncini, feta cheese, toasted pistachios, balsamic vinaigrette 13

## **GOAT BEET SALAD**

fresh arugula, roasted beets, crumbled goat cheese, toasted pistachios, balsamic vinaigrette 13

**ADD PROTEIN:**

**GRILLED CHICKEN** +8 **GRILLED SHRIMP** +10 **MIGNON TIPS** +10 **SALMON** +12

# SOUP

## **PASTA & FAGIOLI**

Italian vegetable soffrito, San Marzano tomatoes, cannellini beans, vegetable broth, pasta, grated Parmigiano 9

## **ITALIAN WEDDING SOUP**

spinach, carrots, mini meatballs, vegetable broth, tiny pasta, grated Parmigiano 9

## **CREAM OF CRAB**

velvety cream base, jumbo lump crab meat, hint of dry sherry, authentic Chesapeake Bay seasoning 10

# CLASSIC ITALIAN

**SUBSTITUTE GLUTEN-FREE PASTA +3**

## **SPAGHETTI + MEATBALLS**

San Marzano tomato sauce, handcrafted meatballs, fresh basil, Parmigiano 14/19

## **LASAGNA**

Bolognese-style meat ragù, Italian sausage, blend of cheeses, tomato-béchamel sauce, Parmigiano 14/22

## **FETTUCCINE ALFREDO**

egg noodles, creamy Alfredo sauce, Parmigiano, fresh basil 15/20

**ADD CHICKEN** +8 **ADD SHRIMP** +10

## **EGGPLANT PARMIGIANA**

pan-fried Italian eggplant, San Marzano tomato sauce, mozzarella, Parmigiano, angel hair pasta 15/24

## **CHICKEN PARMIGIANA**

Parmigiano panko-encrusted chicken breast, San Marzano tomatoes, mozzarella cheese, angel hair (also available in Milanese-style) 16/26

## **VEAL PARMIGIANA**

Parmigiano panko-encrusted veal cutlet, San Marzano tomatoes, mozzarella cheese, angel hair (also available in Milanese-style) 18/29

18% Gratuity added to parties of 6 or more.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## BELLA PASTA

### **RIGATONI SUNDAY GRAVY**

6-hr simmered tomato ragù, short ribs, meatballs, beef bracirole, Italian sausage, ricotta dollops 29

### **FETTUCCINE BOLOGNESE**

egg noodles, creamy Bolognese meat ragù, Parmigiano, fresh basil 15/22

### **LINGUINE VONGOLE**

Manila clams, oven-roasted tomatoes, garlic, EVOO, crispy garlic breadcrumbs 17/26

### **SPICY RIGATONI VODKA**

caramelized onions, crispy pancetta (Italian bacon), spicy creamy vodka sauce, stracciatella (burrata cream) 15/24

### **GNOCCHI MAMMA MIA**

homemade potato dumplings 15/22

#### **CHOOSE FROM:**

- Bolognese Sauce**
- Basil-Pesto Sauce**
- Sorrentina-Style**
- Gorgonzola-Truffle**

### **SPICY PENNE CALABRESE**

spicy marinara sauce, Italian sausage, 'nduja, Calabrian chili olive oil 15/24

### **SHORT RIB RAVIOLI**

braised short rib + cheese stuffed ravioli, wild mushrooms, Marsala demi-glaze sauce, Gorgonzola crumble 17/32

### **TORTELLONI GENOVESE**

jumbo cheese tortelloni, slow-cooked beef + onion ragù, fresh basil, Parmigiano 17/26

### **FETTUCCINE BELLA LUCIA**

egg noodles, homemade basil-pesto sauce, red roasted pepper ragù, stracciatella (burrata cream) 15/24

### **PENNE TROISI**

pan-seared mignon tips, spicy creamy rosé sauce, sun-dried tomatoes, penne pasta, Parmigiano 19/29

### **LOBSTER RAVIOLI**

lobster + cheese-stuffed ravioli, saffron cream sauce, topped with lobster meat + asparagus tips 34

### **SACCHETTI DI PERE**

pear + Gorgonzola pasta purses, light Gorgonzola cream sauce, crushed walnuts, truffle oil 17/24

### **FETTUCCINE CARBONARA**

crispy pancetta (Italian bacon), light egg-cream-sauce, Romano cheese 15/22

### **ORECCHIETTE S.B.R.**

ear-shaped pasta, Italian fennel sausage, broccoli rabe, vegetable broth, EVOO, ricotta dollops, crispy garlic bread crumbs, Parmigiano 17/24

## MARE

### *FROM THE SEA*

### **SALMONE MUGNAIA**

herb panko-encrusted fresh Norwegian salmon, fancy capers, white wine-garlic-butter sauce, creamy Parmigiano polenta, asparagus 34

### **CIOPPINO**

Manila clams, Maine mussels, calamari, octopus, jumbo Gulf shrimp, sea scallops, jumbo lump crab meat, light marinara sauce, linguine 36

### **SEAFOOD ZAFFERANO**

jumbo Gulf shrimp, pan-seared sea scallops, jumbo lump crab meat, saffron cream sauce, fettuccine 34

### **SHRIMP SCAMPI**

jumbo Gulf shrimp, asparagus tips, oven-roasted tomatoes, scampi sauce, crispy garlic breadcrumbs 29

### **STUFFED SHRIMP**

broiled jumbo Gulf shrimp, crab imperial, lemon-butter sauce, mashed potatoes, asparagus 36

### **TONNO SENEPE**

sesame seed-encrusted ahi tuna, seared medium-rare, spicy mustard Dijon sauce, mashed potatoes, asparagus 32

### **BRANZINO**

de-boned whole mediterranean seabass, pan-seared, scampi sauce, oven-roasted rosemary potatoes, garlic baby spinach 34

## CHICKEN & VEAL

Served with choice of angel hair or mashed potatoes + broccolini

#### **CHOOSE YOUR PREPARATION:**

**Francese** egg-dipped, pan-fried, white wine-lemon-butter sauce

**Marsala** mushrooms, Marsala demi glaze

**Saltimbocca** prosciutto, fontina cheese, fresh sage, Marsala demi-glaze

**Piccata** fancy capers, white wine-lemon-butter sauce

## CARNE

### *FROM THE BUTCHER*

### **CHIANTI SHORT RIB**

braised-boneless short ribs Cipollini onions, Chianti red wine-reduction 42

### **PORK CHOP CONTADINA**

double-cut pork chop, sweet & spicy cherry pepper-vinegar pan sauce 32

**ALL BUTCHER ITEMS ARE SERVED WITH MASHED POTATOES + ASPARAGUS**

### **BISTECCA AI FERRI**

16 oz. strip steak 44

### **FILETO DI MANZO**

8 oz. center-cut filet mignon 49

#### **CHOOSE YOUR PREPARATION:**

**Rosso + Blu** Gorgonzola-encrusted, red wine demi-glaze

**Warm Basil Béarnaise** fresh basil + shallot-infused butter sauce

**Pepe Verde** brandy-green peppercorn flambée sauce

**Oscar Italiano** lump crab meat, saffron cream sauce (+8)

## SIDES 8 each

**WILD MUSHROOMS**  
**MASHED POTATOES**

**ROSEMARY POTATOES**  
**ASPARAGUS**

**BROCCOLI RABE**  
**GARLIC BABY SPINACH**

**BROCCOLINI**  
**TRUFFLE FRIES**