

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

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

CRAB BRUSCHETTA

lump crab in a silky cream base, topped with fire-roasted peppers, aged Parmigiano, drizzle of balsamic reduction 19

SHRIMP GONDOLA

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

BRUSCHETTA NAPOLETANA

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

BEEF CARPACCIO

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

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

GRILLED OCTOPUS

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

TUNA AVOCADO

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

ARTISAN FLATBREAD PIZZA

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

SUBSTITUTE GLUTEN-FREE CRUST +3

SALADS

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

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

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

CIABATTA PANINI

artisan ciabatta bread, shoestring fries

ITALIANO

ham, salami, mortadella, provolone, arugula, tomatoes, hot pepper relish, EVOO, balsamic mayo spread 15

CHICKEN VESUVIO

grilled chicken breast, Italian prosciutto, provolone cheese, beefsteak tomatoes, basil pesto spread 16

POLPETTONE

handcrafted meatballs, San Marzano meatballs, mozzarella cheese, ricotta, basil pesto spread 15

PROSCIUTTO & MOZZARELLA

San Daniele 24-month aged prosciutto, stracciatella (burrata cream), fresh arugula, red roasted peppers, balsamic glaze, EVOO 16

SALSICCIA & BROCCOLI RABE

chargrilled Italian sausage, roasted garlic broccoli rabe, smoked mozzarella, spicy Calabrian chili mayo 16

POLLO MILANESE

crispy Parmigiano panko-encrusted chicken breast, fresh arugula, tomatoes, EVOO, shaved Parmigiano,balsamic glaze 15

CHICKEN PARMIGIANA

crispy Parmigiano panko-encrusted chicken breast, San Marzano tomato sauce, mozza-rella cheese, Parmigiano cheese 15

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.

CLASSIC ITALIAN

SPAGHETTI + MEATBALLS

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

FETTUCCINE ALFREDO

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

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

LASAGNA

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

EGGPLANT PARMIGIANA

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

CHICKEN PARMIGIANA

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

VEAL PARMIGIANA

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

BELLA PASTA

SUBSTITUTE GLUTEN-FREE PASTA +3

FETTUCCINE BOLOGNESE

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

LINGUINE VONGOLE

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

SPICY RIGATONI VODKA

caramelized onions, crispy pancetta (Italian bacon), spicy creamy vodka sauce, ricotta dollops 15

GNOCCHI MAMMA MIA

homemade potato dumplings 15

Choice of: **Bolognese Sauce**, **Basil-Pesto Sauce**, **Sorrentina-Style**, **Gorgonzola-Truffle**

SACCHETTI DI PERE

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

SPICY PENNE CALABRESE

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

FETTUCCINE GENOVESE

braised beef + caramelized onion ragù, Gorgonzola cream drizzle, Parmesan cheese 17

PENNE TROISI

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

RIGATONI SUNDAY GRAVY

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

ORECCHIETTE S.B.R.

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

LOBSTER RAVIOLI

lobster + cheese-stuffed ravioli, saffron cream sauce, topped with lobster meat + asparagus tips 18

ANGEL HAIR SOFIA LOREN

baby spinach, wild mushrooms, asparagus tips, oven-roasted tomatoes, light-red roasted pepper ragù, Parmesan cheese 15

FETTUCCINE CARBONARA

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

SHORT RIB RAVIOLI

braised short rib + cheese stuffed ravioli, wild mushrooms, Marsala demi-glaze sauce, Gorgonzola crumble 18

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 28

SEAFOOD ZAFFERANO

jumbo Gulf shrimp, pan-seared sea scallops, jumbo lump crab meat, saffron cream sauce, fettuccine 27

STUFFED SHRIMP

broiled jumbo Gulf shrimp, crab imperial, lemon-butter sauce, mashed potatoes, asparagus 28

TONNO SENEPE

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

SHRIMP SCAMPI

jumbo Gulf shrimp, asparagus tips, oven-roasted tomatoes, scampi sauce, crispy garlic breadcrumbs 23

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:

Marsala mushrooms, Marsala demi glaze

Piccata fancy capers, white wine-lemon-butter sauce

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

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

————— **Chicken** 16 | **Veal** 18 —————

SIDES

8 each

WILD MUSHROOMS

MASHED POTATOES

ROSEMARY POTATOES

ASPARAGUS

BROCCOLI RABE

GARLIC BABY SPINACH

BROCCOLINI

TRUFFLE FRIES

CARNE

FROM THE BUTCHER

served with mashed potatoes + asparagus

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

FILETO DI MANZO

8 oz. center-cut filet mignon 49

BISTECCA AI FERRI

16 oz. strip steak 44

CHOOSE YOUR PREPARATION:

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

Pepe Verde brandy-green peppercorn flambée sauce

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