

ANTIPASTI

ZUPPA | 11

minestra w/ lentils, carrots, potatoes, focaccia croutons

BURRATA | 18

fresh mozzarella filled w/ roasted artichoke ricotta,
arugula, tomato conserva, grilled ciabatta

CALAMARI FRITTE | 18

crispy calamari, arrabbiata

COZZE ALLA POSILLIPO | 23

p.e.i. mussels, herbed tomato brodetto, capers,
garlicky focaccia bruschetta

PESCE CRUDO | 23

chopped bigeye tuna, dijon mustard, endive, kalamata
olive tapenade, grilled ciabatta, red onion, chili oil

SUPPLI | 17

crispy risotto balls filled w/ fontina cheese, arrabbiata,
pecorino pepato cheese

WAGYU BEEF CARPACCIO | 24

thinly sliced raw wagyu beef, horseradish dijon, arugula,
reggiano, crispy capers

GOAT TENDERLOIN TARTARE | 19

sieved egg, chile marinated collard greens,
crispy fingerling chips, whipped artichoke puree

PATATE FRITTE | 15

crispy yukon golds, whipped feta,
pickled dill, olive tapenade

BAKED MANICOTTI STUFFED W/ SMOKED GROUPER, HATCH CHILI, RICOTTA | 17

stuffed w/ smoked grouper & hatch chili ricotta,
marinated ricotta salata, grappa butter, mozzarella,
herbed bread crumbs

INSALATE

MISTICANZA | 14

field greens, kalamata olives, radish, lemon citronette

CAESAR | 15

romaine, focaccia croutons, reggiano cheese

PIZZE

MARGHERITA | 23

fredericksburg tomatoes, fresh mozzarella, garlic, basil

TOSCANA | 24

pork sausage, caramelized onions, roasted garlic,
spinach, cambozola cheese

PROSCIUTTO | 25

parma prosciutto, arugula, fontina cheese,
truffled sunny side up egg

PRIMI

PAPPARDELLE CON SALSICCIA | 18 / 37

beef sausage, broccolini, gold beets, scallion gremolata,
pecorino, grana padano

PRIMAVERA | 17 / 35

leeks, fingerling potatoes, sofrito, green beans,
yellow filet beans, tomato cream sauce

TAGLIATELLE CON FUNGHI** | 17 / 33

tagliatelle pasta, button mushrooms, spinach,
truffle crema, parmigiano reggiano

SPAGHETTI CACIO E PEPE** | 13 / 25

black pepper, pecorino pepato

PAPPARDELLE BOLOGNESE | 17 / 33

pork & beef bolognese, parmigiano reggiano

SPAGHETTI POMODORO E MELANZANE** | 16 / 31

eggplant, chianti-tomato sauce, basil, ricotta salata

SECONDI

CIOPPINO (LIVORNO STYLE SEAFOOD STEW) | 43

littleneck clam, p.e.i. mussels, red grouper, big eye tuna,
gulf shrimp, herbed tomato brodetto, garlicky focaccia

RISOTTO DEL GIORNO | 51

pan seared scallops, watermelon radish salad

risotto made w/ pecorino, rosemary, artichoke puree

SPAGHETTI ALLA CARBONARA** | 34

spaghettini pasta, pancetta, cream, scallions,
locatelli pecorino romano, parmesan frico, poached egg

LASAGNE ALLA BOLOGNESE | 35

sheets of pasta with beef & pork bolognese, besciamella,
pork sausage, fresh mozzarella

BUCATINI CON VONGOLE | 41

littleneck clams, bucatini pasta, basil, lemon butter

GULF SHRIMP SCAMPI ** | 39

tagliatelle pasta, calabrian chile aioli,
zucchini, herbed bread crumbs

BISTECCA TAGLIATA CON PATATINE FRITTE* | 43

grilled beef hanger steak, french fries, spinach,
house ketchup, aioli

OAK GRILLED HALIBUT | 45

polenta, yellow trumpet mushrooms, olive tapenade,
grilled dragon tongue beans, chili apple butter, radish

OAK ROASTED WHOLE POMPANO | 48

sofrito w/ lemon butter, roasted broccolini,
red chimichurri, ligurian green sauce

CONTORNI | 8

soft polenta

grilled zucchini, pecorino

grilled green beans, herb butter

crispy el farro olives

SPECIALTY COCKTAILS

MUSICA E MORTA | 15

BEN MILAM SINGLE BARREL, RYE, CYNAR, LEMON

GEPPETTO | 14

GRAY WHALE GIN, LILLET BLANC, CAPPALETTI
VINO APERITIVO, CAMPARI, ORANGE BITTERS,
LEMON

THE VARIATION | 14

GEM & BOLT MEZCAL, CRÈME DE VIOLETTE,
LILLET BLANC, LEMON

DREAM TIGER | 14

WILD JUNE GIN, CAMPARI, AMARO MONTENEGRO

VESPA | 14

REPOSADO, JALAPEÑO HONEY,LEMON
BRUT ROSE

BILLY RAY VALENTINE, CAPRICORN | 15

BOURBON, AVERNA,
ANGOSTURA BITTERS

CURTAIN CALL | 15

MEZCAL, AMARO NONINO,
PERUVIAN CHOCOLATE BITTERS

ANTIPASTI

SMALL ANTI \$6.00

MEDIUM ANTI \$11.00

LARGE ANTI \$16.00

HOUSE GIARDINIERA

CASTELVETRANO OLIVES

MIXED ITALIAN OLIVES

MARINATED BUTTON MUSHROOMS

CHERRY PEPPER, PROSCIUTTO, PROVOLONE \$1.75ea

