

ANTIPASTO / Appetizers

ARANCINI 10

Fried Risotto Balls stuffed with chesses
with house made marinara sauce

BANANA PEPPERS 12

Stuffed with ground veal and beef topped
with marinara sauce and cheese

ZUCCHINI RITTI 10

Fried breaded zucchini
topped with marinara sauce

BURRATA 12

Fresh Mozzarella ball overs arugula with roasted peppers
finished with a fig balsamic glaze

POLPETTES 10

House made meat balls topped with marinara and fresh
graded parmigiana-reggiano cheese

MUSSELS 11

Served in an herb and beer broth

CALAMARI 12

Fried calamari lightly dusted with a saffron flour
served with a red pepper aioli

CRAB HOEZEL 14

Served over a bed of arugula in a tarragon
cider vinaigrette with fresh Italian bread

ANTIPASTO FORMAGGIO FOR TWO 24

Italian cured meats and cheeses with fresh Tuscany bread

Add any house wine: Cab, Pinot, Merlot, Chard, Grigio or Zin @ only 2 glasses for \$14

ZUPPA / Soup

Zuppa Maritata / Wedding Soup

Cup-5 Bowl-7

Zuppa del giorno / Soup of the day

Cup-5 Bowl-7

ANSALATA / Salad

CAESAR

SIDE- 6 ENTREE- 9

Romain lettuce, lemon croutons
with a house made dressing

CAPRESE 11

Mozzarella di buffalo, tomatoes, fresh basil topped with
extra virgin olive oil and balsamic vinaigrette

MISTICCANZA

HOUSE MISTA SALAD SIDE- 5 ENTREE -8

Fresh greens, tomatoes, red onion, kalamata olives
with our house made roasted red pepper vinaigrette

ARUGALA 10

Served with candied walnuts, pancetta, goat cheese, with
a sweet onion vinaigrette

ADD A PROTIEN TO YOUR SALAD (4 oz portions)

Chicken – 6

Steak - 9

Salmon - 7

Shrimp – 8

FOCACCE

Brick Oven Flat Bread Pizza agf

Margarita 12

Garlic oil, tomatoes, basil,
buffalo mozzarella

Pepperoni 10

Italian peperoni, marinara and
mozzarella cheese

Forcaccia del giorno 11

Flat bread of the day

PASTA

RAVIOLI 16

Raviolis stuffed with four cheeses topped with house made marinara

SPAGHETTI POMODORO OR MARINARA 12 agf

Pomodoro is cherry tomatoes, garlic, olive oil, fresh basil

TAGLIATELLI VEAL BOLGNESE 20 agf

Fresh Tagliatelle pasta in a creamy meat sauce

LINGUINE PESCATORE 21 agf

Fresh linguine, shrimp, mussels, calamari in a marinara sauce. Let your server know Spicy or no heat

TAGLIATELLI ALFREDO 13 agf

Fresh Tagliatelle pasta tossed in a creamy butter and parmesan cheese sauce

PENNE ALA VODKA 12 agf

Pancetta and shallots tossed in vodka tomato cream sauce

LINGUINI & CLAM 19 agf

Fresh linguini, fresh little neck clams, in a buttery white wine sauce with fresh herbs

PENNE ARRABIATA 14 agf

Fresh Penna pasta with hot peppers sausage and onions tossed in marinara sauce

ADD A PROTIEN TO YOUR PASTA (4 oz portions)

Meatballs- 5, Mild or Hot Sausage-5, Chicken -6, Steak -9, Salmon -7, Shrimp -8

ENTRATA / ENTREES

SALMON PORTOFINO 21 gf

King Salmon pan seared with seasonal vegetables with a sun-dried tomato pesto sauce with fingerling potatoes.

BRONZINO Northern Italian Sea Bass 26 gf

Fresh sea bass in a lemon herb butter sauce served with roasted fingerling potatoes and seasonal vegetable.

SCALLOPS 33 gf

Large pan seared scallops in a white wine butter sauce over risotto with tossed with fresh spinach.

SHRIMP SCAMPI 19 agf

Jumbo gulf shrimp tossed in a garlic white wine butter sauce over fresh linguine.

CHICKEN ROMANO 18

Chicken dredged in an egg batter, Romano cheese, sautéed in lemon white wine and butter with seasonal vegetable.

CHICKEN MARSALA 21

Boneless chicken with minced garlic, shallots, and mushrooms in a Marsala wine sauce over risotto with fresh spinach.

VEAL MARSALA 24

Pounded veal cutlet with minced garlic, shallots, and mushrooms in a Marsala wine sauce over risotto with fresh spinach.

VEAL LIMONE 24

Veal cutlets pounded thin with lemon butter white wine and capers with fingerling potatoes with seasonal vegetable.

NEW YORK STRIP STEAK 33 gf

12 oz steak grilled to temp, with sautéed mushrooms and onions with fingerling potato and seasonal vegetable.

AL FORNO / OVEN BAKED

LASAGNA 20

Lasagna with sausage and ground beef with house made marinara

CHICKEN PARMESAN 19 agf

Served over fresh linguine with house made marinara sauce

EGGPLANT PARMESAN 18 agf

Served over fresh linguine with house made marinara sauce

Consuming raw or undercooked meat poultry seafood shellfish & eggs may increase your risk of foodborne illness.

Gluten Free options available for a \$2 upcharge. Kitchen plate splitting is a \$7 upcharge. agf = available gluten free. gf = gluten free