

A culinary voyage through Italy's diverse regions—one plate at a time.

ANTIPASTI - STARTERS

HOUSE-MADE BURRATA

Heirloom tomatoes, Genovese pesto.

PANZAROTTI

Golden brown pillow puffs, stuffed with sausage and pesto.

FRITTO MISTO

Lightly battered, deep-fried shrimp, vegetables, calamari, garlic aioli.

SUPPLI'AL TELEFONO

Crisp risotto croquette filled with mozzarella and marinara sauce.

MOZZARELLA IN CARROZZA

Crispy fried mozzarella stuffed bread, pecorino, San Marzano tomato sauce.

POLPO ALLA GRIGLIA

Grilled octopus with artichoke, potato, olives, lemon pesto.

SALUMI E FORMAGGI SAMPLER

An assortment of cold cuts and cheese

sopressata | piccante | salumeria | prosciutto | bel paese | Gorgonzola | Parmigiano – serves two.

ZUPPA / INSALATE - SOUP & SALADS

ZUPPA D'ORZO

Barley, vegetables, smoked ham, Parmesan.

INSALATA CAESAR

Crisp romaine lettuce, Romano cheese, croûtons tossed in Caesar dressing

MISTICANZA SALAD

Baby greens, hazelnuts, shaved pecorino, prosecco vinaigrette.

SECONDI - ENTRÉES

PASTA ALLA GENOVESE

Ziti, slow cooked onion, simmered beef rib, San Marzano tomato sauce.

PAPPARDELLE AL CINGHIALE

Ribbon pasta tossed with pork ragu, red wine marinade.

CACCIUCCO CON POLENTA

Seafood stew with soft herbed polenta.

JUMBO SHRIMP SCAMPI

Creamy Tuscan chicken, sundried tomatoes, Parmesan.

SEA BASS

Parmesan crust, borlotti bean stew, sauce verde, broccoli.

CHICKEN SCARPARIELLO

Cooked with garlic, peppers, Italian sausage, rosemary potatoes, white wine.

STEAK PIZZAIOLA*

14 oz striploin, tomato sauce, olives, fingerling potatoes, roasted broccoli.

GRANDE BRACIOLA DI MAIALE

Grilled 14 oz Berkshire pork chop, cannellini bean stew.

SIGNATURE “FAVORITO” ENTRÉES

POLLO PARMIGIANA PIZZA

Crispy chicken crust, tomato basil sauce, mozzarella, peperoncino flakes, Parmesan, honey-chilli dressing. Serves two.

LOMBATA MILANESE

16 oz bone-in veal chop, thinly pounded, lightly breaded and pan-fried, served with mixed green salad. Additional cost

GRIGLIATA MISTA DI PESCE

Lobster tails, scallops, sea bass, colossal shrimp, oysters, citrus butter, garlic ciabatta – serves two. Additional cost

DOLCE - DESSERTS

CANNOLI SICILIANI DI RICOTTA

Crunchy shells, ricotta cheese, marsala wine, chocolate chips.

TORTA DELLA NONNA

Classic custard tart, almond, lemon crust.

TIRAMISU

Espresso, mascarpone cream.

MILE-HIGH GELATO PIE

Salted caramel, mocha, toasted coconut, chantilly cream

Please inform your server if you have any food allergies.

**Public health advisory - consuming raw or undercooked meats may increase your risk for food-borne illness, especially if you have certain medical condition*