

Dinner Menu

Inspired by Wegmans Organic and Sustainable Ingredients

Antipasti-Appetizers

Calamari Fritti 12

Fried calamari, arugula and frisée salad, lemon dressing, Calabrese hot pepper aioli

Bruschetta 12

Toasted bread, house-made ricotta, roasted butternut squash, mushroom

Burrata e prosciutto di Parma 14

Burrata cheese, prosciutto di Parma, arugula, flatbread, aceto balsamico di Modena

Arancini al Tartufo e Parmigiano Reggiano 12

Black truffle and smoked mozzarella rice ball, Parmigiano Reggiano aioli

Parmigiana di Melanzane 12

Eggplant, tomato sauce, Parmigiano Reggiano, house-made mozzarella, fresh basil

Insalate-Salads small 6 large 10

Misticanza

Mixed greens, fennel, cucumber, cherry tomato, avocado, radish, apple cider vinaigrette

Romana

Baby romaine, Parmigiano Reggiano, croutons, Caesar dressing

Barbabietola

Baby kale, escarole, frisée, roasted beets, goat cheese, pistachio vinaigrette

Ruola e Parmigiano Reggiano

Arugula, shaved Parmigiano Reggiano, lemon dressing

Pasta Fatta in Casa

House-made Pasta

(Pasta made with no-gluten containing ingredients available upon request)

Casarecce alle Vongole e Rapini 20

Sautéed clams, broccoli rabe, chili pepper, white wine and garlic sauce

Cavatelli con Salsiccia e Tartufo 20

House-made pork sausage, truffle sauce, Parmigiano Reggiano

Spaghetti con Salsiccia e Polpette 18

Braised meatballs, house-made pork sausage, tomato sauce, pecorino Romano

Gnocchi alla Bolognese 18

Ricotta gnocchi, slow cooked bolognese sauce, Parmigiano Reggiano

Pappardelle al Ragù Misto 20

Slow braised beef, pork and lamb in red wine and tomato sauce, Parmigiano Reggiano

Ziti alla Montanara 20

Sautéed mushroom, butternut squash, porcini and Parmigiano Reggiano cream sauce

Cavatelli ai Gamberi 20

Spinach cavatelli, sautéed shrimp, swiss chard, seafood-tomato broth

Chef Pasquale Sorrentino

1750 East Ave, Rochester NY 14610

585-452-8780

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Pizza

"Our Mozzarella and Ricotta are made in-house daily!"

Add vegetables \$2.00

Margherita 12

San Marzano tomato sauce, mozzarella, basil, EVOO

Funghi e Tartufo 12

Black truffle sauce, wild mushrooms, mozzarella, pecorino Romano

Prosciutto di Parma 14

San Marzano tomato sauce, mozzarella, prosciutto di Parma, arugula, shaved Parmigiano Reggiano

Salsiccia Beneventana 12

San Marzano tomato sauce, house-made sausage, mozzarella, pecorino Romano

Ricotta e Prosciutto di Parma 14

House-made ricotta, EVOO, mozzarella, burrata, pecorino Romano, prosciutto di Parma

Schiacciata al Rosmarino 8 add Prosciutto 6

Rosemary flatbread, garlic, EVOO, pecorino Romano

Amore 12

San Marzano tomato sauce, mozzarella, spicy sopressata, roasted tomatoes, crushed red pepper, pecorino Toscano

Vegetariana 14

Smoked gouda, mozzarella, mushroom, onion, organic super greens, EVOO

Carne e Pesce- Entrées

Salmone in Padella* 24

Pan seared salmon, parsnip puree, organic lentil stew, black truffle vinaigrette

Zuppa di Pesce * 28

Market fish, ½ lobster tail, shrimp, mussels, clams, calamari, seafood-tomato broth

Pollo al Forno 22

Oven roasted chicken breast, roasted butternut squash and mushroom, sage, green onion pesto

Polipo in padella 18

Spanish octopus, sweet potato puree, roasted delicata squash, Brussels sprouts, mushroom, salsa verde

Risotto del Giorno Market Price

Risotto of the Day

Carne del Giorno Market Price

Meat of the Day

Verdure – Vegetables

Broccoletti al Limone 10

Broccoli rabe, chili pepper, garlic, EVOO, lemon juice

Cavoletti di Bruxelles 10

Roasted Brussel sprouts, Parmigiano Reggiano

Scarola e fagioli 12

Sauteed ecarole, white beans, parmigiano Reggiano, toasted bread

- Advisory: Consuming raw or undercooked foods of animal origin may increase your risk of food-borne illness, especially if you have certain medical conditions.

- Please inform your server of any allergy you may have.

**Ask about gluten sensitive options.