

Menu created with no-gluten containing ingredients

Antipasti-Appetizers

Calamari Fritti 12

Fried calamari, arugula and frisée salad, lemon dressing, Calabrese hot pepper 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, avocado, cherry tomatoes, radish, apple cider vinaigrette

Barbabietola

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

Rucola e Parmigiano Reggiano

Arugula, shaved Parmigiano Reggiano, lemon dressing

Pasta Fatta in Casa

House-made no-gluten containing pasta

Vongole e Rapini 20

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

Salsiccia e Tartufo 20

House-made pork sausage, truffle sauce, Parmigiano Reggiano

Bolognese 18

Slow cooked bolognese sauce, Parmigiano Reggiano

Ragu Misto 20

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

Montanara 20

Roasted mushrooms, butternut squash, porcini and Parmigiano Reggiano cream sauce

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

Risotto del Giorno Market Price

Risotto of the Day

Carne del Giorno Market Price

Meat of the Day

Contorni-Sides

Scarola e Fagioli 12

Sauteed escarole, white beans, Parmigiano Reggiano

Broccoletti al Limone 10

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

Cavoletti di Bruxelles 10

Roasted Brussel sprouts, Parmigiano Reggiano

*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.