

LE ZUPPE

Pasta e Fagioli

Tuscan-style Cannellini bean soup \$9

Pappa al Pomodoro

Tomato-Bread Soup with Garlic, Basil & Dry Ricotta \$9

ANTIPASTI

Il Sole Rosso

Prosciutto with Marinated Eggplant, Roasted Peppers,
Goat Cheese, Olives and Tomato Basil Bruschetta \$18

Carpaccio di Manzo con Rucola e Parmigiano

Thinly sliced Prime Beef Tenderloin
With Shaved Arugula and Parmesan Cheese \$21

Zuppa di Vongole

Manila Clams sautéed with White Wine, Garlic and Olive Oil \$16

Burrata con Pomodori e Rucola

Creamy Burrata with Tomato, Arugula, Basil and Extra Virgin Olive Oil \$13

Parmigiana di Melanzane alla Napoletana

Eggplant Parmigiana "Napoli Style," with Tomato Sauce, Basil and Mozzarella \$13

INSALATE

La Misticanza

Baby Mixed Greens With Vine Tomatoes and Balsamic Vinegar \$12

Insalata di Cesare

Classic Cesar Salad with Croutons and Parmesan Cheese \$14

Il Caprino

Baby Mixed Greens, Sliced Apples and Pine Nuts
with Goat Cheese Crostini in a Hazelnut Oil and Raspberry Dressing \$14

Insalata di Barbabietole con Noci e Formaggio di Capra

Red Beets with Walnuts and Goat Cheese in a Vinaigrette Dressing \$14

Indivia e Rucola con Formaggio Danese e Balsamico

Belgian Endive, Arugula, Carmelized Pecans
and Blue Cheese with Balsamic Dressing \$14

Insalata di Carciofi

Artichokes, Arugula and Shaved Parmesan with Olive Oil & Lemon \$14

Insalata Tricolore con Parmigano

Endive, Arugula and Radicchio salad
in a Lemon Dressing with Parmesan Cheese \$12

Insalata Primavera

Roasted Baby Golden Beets with Cherry Tomatoes, Cucumbers, Mache Lettuce
in Yogurt Poppy Seed Dressing and Parmesan Frico \$12

RISOTTO

Ai Funghi Porcini

Risotto with Porcini Mushrooms and Onions \$25

Risotto di Verdure

Risotto in Vegetable Stock with Asparagus, Zucchini, Roasted Carrots,
Onions and Celery \$22

Chef:

Issac Rivera

LA PASTA

Penne all'Arrabbiata

Penne in a Spicy Tomato Sauce with Garlic and Italian Parsley \$17

Penne al Pomodoro

Penne in a Tomato Sauce with Basil and Parmesan Cheese \$17

Penne alla Vodka

Penne with Prosciutto Ham, Vodka, Tomato-Cream Sauce and Parmesan Cheese \$21

Spaghetti Aglio, Olio & Peperoncino

Spaghetti with Extra Virgin Olive Oil, Garlic and Crushed Red Peppers \$17

Linguine ai Frutti di Mare

Linguini with Shrimp, Squid, Mussels, Clams and Scallops in a light Tomato Sauce with Garlic \$28

Linguine Scampi

Linguini with Langoustines, Garlic and Herbs with a light and spicy Tomato sauce \$30

Ravioli di Spinaci con Burro e Salvia

Homemade Spinach and Ricotta filled Ravioli served in a Sage, Butter and Parmesan Sauce \$20

Ravioli all'Aragosta

Homemade Maine Lobster filled Ravioli served in a Lobster Butter Sauce \$27

Polpette alla Casalinga

Homemade Meatballs with Italian Sausage, Veal and Chicken served with a Pomodoro Sauce and Spaghetti with Butter \$25

Spaghetti con Ragu' di Carne alla Toscana

Classic Spaghetti with Meat Ragu Tuscan Style served in a Pomodoro Sauce \$21

Gnocchi agli Asparagi

Large homemade Asparagus Gnocchi in a Butter Sage Sauce \$21

Lasagna Tre Formaggi con Ragu Bolognese

Seven layers of homemade Spinach Pasta with Béchamel Sauce, Ricotta, Parmesan and Mozzarella Cheese, with Bolognese Ragu \$24

Tagliolini al Tartufo Nero

Homemade Tagliolini in Butter and Sage with shaved Black Truffles from Molise \$59

PESCE

Sogliola Arrostita al Burro e Linguine

Imported "Dover Sole" oven roasted and served with a Lemon Sauce \$42

Branzino Al Forno con Salsa di Pomodoro con Basilico e Vino Bianco

Baked Mediterranean Sea Bass served with a White Wine, Basil and Spicy Tomato sauce \$31

Salmone Scozzese alla Piastra

Pan seared Scottish Salmon with a Lemon Butter Sauce \$34

Spigola Cilena al Limone e Capperi

Pan seared Chilean Sea Bass with a Lemon, Caper Sauce \$39

CARNE E POLLO

Pollo Montecristo agli Spicchi d'Aglio

Free-Range Breast of Chicken sautéed with Herbs, Garlic, White Wine and Butter \$26

Pollo alla Milanese con Rucola e Pomodori

Free-Range Breast of Chicken, pounded thin, breaded and sautéed, served with Arugula and Vine Tomatoes \$27

Pollo alla Parmigiana

Free-Range Breast of Chicken, pounded thin, breaded and sautéed, served with Tomato Sauce Mozzarella Cheese and Basil \$28

Tagliata New Yorkese "Robespierre"

Thinly sliced Dry Aged, Prime New York Steak served with Arugula and Roasted Potatoes \$29

Bistecca "New York" Stagionata alla Piastra

16oz Dry Aged, Prime New York Steak pan seared and served with Extra Virgin Olive Oil \$47

Filetto di Manzo

Wet Aged – Prime Filet Mignon pan seared with Demi Glace Sauce \$39

Vitello alla Milanese con Rucola e Pomodori

Rack of Veal pounded thin, breaded and sautéed served with Arugula and Vine Tomatoes \$42

Carré d' Agnello alla Piastra con Erbe

Pan seared Colorado Lamb Chops with Mediterranean Herbs \$48

Costoletta di Vitello

16oz Dutch Valley Veal Chop, pan seared with Demi Glace Sauce \$42

ALL OUR MEATS AND POULTRY ARE HORMONE AND ANTIBIOTIC FREE