

Dinner Menu

ANTIPASTI

Cestino di Pane

Fresh baked bread ... complimentary

Additional orders ... 2.5

Warm Italian Olives

Slowly roasted Italian olives with chilies, sage and orange zest ... 9

Bruschetta

Pizza crust topped with chilled marinated tomatoes, garden fresh basil and a drizzle of aged balsamic ... 15.5

Polpette

*Homemade meatballs with veal, pork and ricotta in our fresh
tomato sauce and served with crostini ... 18*

Tuscan Calamari

Fine rings of calamari sauteed in a rich tomato sauce with capers, tuscan kale and tomatoes.

Served with crostini ... 24.5

Vogole di Guiseppe

Chef Joe's little neck clams, steamed with nduja, white wine, sweet onion and peppercorns.

Served with crostini ... 25

Roasted Prosciutto

Prosciutto wrapped baby mozzarella with basil, pomodoro sauce and topped with aged balsamic reduction ... 18

Arancini

*Our Chef inspired crispy risotto balls, stuffed with bocconcini, breaded, fried
and accompanied by one of our homemade sauces ... 16.5*

Funghi Assoluti

*King oyster mushrooms tossed in grana padano, pecorino romano and panko.
Baked to create a crispy coating and served on a bed of arugula and balsamic crema ... 24*

Burrata

*Roasted butternut squash, gala apples and golden raisins. Warmed and nestled around a ball of rich "Burrata".
Topped with agrodolce and accompanied by a baked crostini ... 32*

INSALATE

Misticanza Organico

Organic greens, watermelon radish, fennel, cherry tomatoes and pea tenders ... 14

Mario

*Romaine hearts, our signature parmesan vinaigrette, focaccia
croutons, pancetta and lemon ... 15*

Salmone

Roasted fillet of salmon, char grilled peppers, carrots, zucchini, green beans, white beans and new potatoes, served on a bed of spinach and topped with green olive tapenade and a balsamic reduction ... 25

Pear, Walnut and Arugula Salad

Candied walnuts, poached pear and baby arugula, grana padano, lemon ... 15.5

Solara

*Spinach, arugula, sundried blueberries, pistachios and ricotta salata.
Tossed in an apple cider and mustard seed vinaigrette ... 17*

ADD CHICKEN, SHRIMP OR SALMON TO ANY SALAD ... 9.99

PASTA

IF YOU PREFER GLUTEN FREE PASTA, WE OFFER A PENNE OF THE HIGHEST QUALITY FOR AN EXTRA \$4

Lasagna

Homemade bolognese sauce, creamy ricotta and tomato sauce baked in layers and topped with baby mozzarella ... 26

Rigatoni Sorrento

Zucchini, cherry tomatoes, garden basil, red chilies in a tomato olive oil sauce and topped with stracciatella cheese ... 23

Pappardelle

Broad egg noodles served with a lamb ragu which has been braised for hours in a ripasso wine sauce ... 29

Gnocchi

*House made potato dumplings, served in your choice of pomodoro, bolognese or gorgonzola cream sauce.
Topped with a dollop of fresh ricotta ... 24.5*

Linguini di Mare

Shrimp, mussels, calamari, clams, preserved lemon, garlic and chilies in a white wine sauce ... 28

Ravioli

Ricotta and spinach stuffed pasta with your choice of pomodoro or bolognese sauce ... 32

Fettuccine Dolcetto

*Classic and spinach fettuccine tossed with slices of chicken breast, fresh garlic, sliced mushrooms
and oven dried tomatoes in a white wine cream sauce ... 28.5*

Spaghetti e Polpette

*Homemade meatballs with veal, pork and ricotta cheese to keep them moist.
Our fresh tomato sauce, shaved parmigiana ... 19.5 / 24.5*

CARNE/POLLO/PESCE

Pollo Limone

*Boneless breast of chicken sautéed in butter, white wine, fresh lemon and capers.
Served with fresh vegetables and roasted potatoes ... 29*

Pollo Marsala

Lightly breaded breast of chicken sautéed with sliced mushrooms in our marsala wine sauce.

Served with pasta or seasonal vegetables and rosemary roasted potatoes ... 35

Salmone Picatta

Fresh grilled salmon served on spaghetti, topped with Chef Julie's picatta sauce consisting of seared capers, roma tomatoes, preserved lemon and sweet butter ... 37

Pollo Parmigiana

Boneless breast of chicken, lightly breaded and topped with our house made tomato sauce, parmigiana, pecorino, bocconcini and fresh basil ... 34

Branzino e risotto

*Grilled branzino fillet (european sea bass), topped with green olive salsa verde.
Served on a bed of creamy fennel and white wine risotto ... 40*

Porchetta

*Roasted pork belly rolled with rosemary, thyme, chilies, lemon and orange.
Oven baked and served with fig mustard.
Accompanied by our vegetable of the day and your choice of pasta or rosemary roasted potatoes ... 32*

Costine Di Manzo Brasate

*Boneless beef short rib braised in red wine sauce.
Served with seasonal vegetables and your choice of pasta or roasted rosemary potatoes.
Topped with horseradish gremolata ... 48*

PIZZE

MOST OF OUR PIZZAS ARE AVAILABLE WITH A GLUTEN FREE CRUST FOR AN ADDITIONAL \$5
IF YOU PREFER TO SPICE THINGS UP WITH OUR HOUSE MADE CHILI OIL, JUST ASK.

Ivy Julietta

Pesto base, mozzarella, mushrooms, roasted red peppers, artichokes and black olives ... 22

Margherita

Our fresh pizza sauce, bocconcini cheese and garden fresh genovese basil ... 20

Enzo (Pepperoni)

Tomato base, provolone, ezzo pepperoni (the gold standard of pepperoni) and a drizzle of fennel and coriander oil ... 24

Pepperonata

*Tomato base, roasted red and yellow peppers, capers, garlic, soppressata salami, bocconcini cheese.
Topped with parsley, basil and lemon oil ... 24*

Mangia

White pizza, sausage, rapini, garlic confit, red chilies and bocconcini ... 22

Li Pecuri

Tomato base pizza with roasted chicken, goat cheese, oven dried tomatoes, spinach and parmigiana ... 24

Funghi

White pizza, wild mushrooms, smoked mozzarella, thyme, truffle oil ... 23

Napoli

Tomato base, mozzarella, house made sausage, gorgonzola and red onion ... 23

Polpette Pizza

Tomato base, house-made meatballs, pepperoncini, smoked mozzarella and provolone ... 24

Marie Bianca

White pizza with fresh mozzarella, gorgonzola, poached pears, walnuts, speck (smoked prosciutto) and a drizzle of honey ... 24

Santa Lucia

Tomato base. Stracciatella cheese (buratta), prosciutto di parm and fresh arugula ... 25

