

ANTIPASTI

Warm Italian olives • 14

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

Bruschetta • 17.5

Crisp pizza crust topped with chilled marinated tomatoes, fresh basil, red onion and a drizzle of balsamic reduction.

Eggplant Rotolo • 21

Lemon studded ricotta wrapped in thinly sliced eggplant, served on our house-made tomato sauce. Topped with balsamic reduction.

Polpette • 19

House-made veal, pork and ricotta meatballs in our fresh tomato sauce. Served with crostini.

Tuscan Calamari • 25.5

Rings of calamari sauteed in a rich tomato sauce with capers, Tuscan kale and tomatoes. Served with crostini.

Roasted Prosciutto • 19

Prosciutto wrapped baby mozzarella over pomodoro sauce. Topped with basil and balsamic reduction.

Arancini • 19

Italian-style rice balls accompanied by your choice of Arrabbiata or basil pesto aioli.

INSALATE

Misticanza Organico • 16 / 36 for the table

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

Mario • 17 / 40 for the table

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

Salmone • 26.5

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

Pear, Walnut and Arugula • 17.5

Candied walnuts, poached pear, baby arugula, Grana Padano and lemon.

Toscana • 19.5

Tuscan kale, roasted sweet potato, dehydrated cranberries and red beets tossed in a pistachio vinaigrette and topped with creamy goat cheese.

Add marinated chicken or lamb skewers • 9.99 Add Shrimp • 9.99 Add Salmon • 10.5

PASTA

Lasagna • 27

House-made Bolognese sauce, creamy ricotta and tomato sauce baked in layers. Topped with baby mozzarella and basil.

Rigatoni Genovese • 24.5

Rigatoni with sweet corn, zucchini and grape tomatoes in a pine nut pesto cream, baked with lemon panko.

Pappardelle • 30

Braised Lamb ragu in a ripasso wine sauce, served over egg noodles.

Gnocchi • 26.5

House-made potato dumplings in your choice of pomodoro, Bolognese or gorgonzola cream sauce. Topped with basil and fresh ricotta.

Linguine Pescatore • 31

Shrimp, mussels and scallops in a spicy tomato sauce with preserved lemon and parsley.

Fettuccine Dolcetto• 29.5

Classic and spinach fettuccine tossed with chicken, garlic, mushrooms and tomatoes in a white wine cream sauce.

Spaghetti Polpette • 26

House-made veal, pork and ricotta meatballs in tomato sauce with shaved Grana Padano.

PESCE / POLO / CARNE

Served with your choice of roasted potatoes and vegetables or pasta.

Pollo Limone • 32

Chicken breast sauteed in butter, white wine, fresh lemon and capers.

Pollo Marsala • 37

Lightly breaded chicken breast with sautéed mushrooms in our Marsala wine sauce.

Salmone Picatta • 39

Fresh grilled salmon served over spaghetti with seared capers, Roma tomatoes, preserved lemon and sweet butter.

Costine di Manzo Brasate • 50

Boneless beef short rib braised in red wine sauce with horseradish gremolata.

Pollo Parmigiana • 37

Lightly breaded chicken breast topped with tomato sauce, Parmigiana, pecorino, bocconcini and fresh basil.

Veal Scaloppini • 42

Veal scaloppini with mushroom, thyme, lemon zest and melted fontina served over lemon-Parmesan risotto.

PIZZE

Ivy Julietta • 24

Pine nut pesto base, mozzarella, mushrooms, roasted red peppers, artichokes and Kalamata olives.

Margherita • 22

Tomato base, bocconcini cheese and Genovese basil.

Enzo • 26

Tomato base, provolone, Ezzo pepperoni and a drizzle of fennel coriander oil.

Pepperonata • 26

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

Li Pecuri • 25

Tomato base, roasted chicken, goat cheese, oven-dried tomatoes, spinach and Parmigiana.

Costata • 27

Oil base, gorgonzola, braised short rib and red onion topped with house dressed arugula and tomato jam.

Marie Bianca • 26

White base, mozzarella, gorgonzola, poached pears, walnuts, smoked prosciutto and a drizzle of honey.

Funghi • 26

White base, wild mushrooms, smoked mozzarella, thyme and truffle oil.

Santa Lucia • 26

Tomato base, stracciatella cheese, Prosciutto di Parma and fresh arugula.

Rosso Frizzante / Pizza Wine

Lambrusco Quercioli Reggiano DOC Dry | Medici Ermete

5 oz 15 • 8 oz 21 • bottle 59

A semi-sparkling dry red served slightly chilled, incredible with pizza.



COCKTAIL
ANALCOLICI *Mocktails*

Orchard No. 5 • 11
Fresh lemon, house-made pear and vanilla syrup, finished with soda.

Arancia Rosso • 10
San Pellegrino Blood Orange, fresh lemon and orange juices, vanilla syrup and tonic.

Summer Dreams • 11
Apple and mango juices, strawberry and peach syrup, grenadine and a splash of soda.

Sangria Senza • 10
Our signature alcohol-free sangria, crafted with all the flavour of the original.

DOLCE

We're proud to offer dishes that can be thoughtfully tailored to accommodate most dietary preferences- including vegan, vegetarian, pescatarian and gluten-free. Please inform your server of any dietary needs so we may prepare your meal with care.

DOLCETTO

