

## for the table

Stromboli	<i>salami &amp; smoked mozzarella -or- bitter greens</i>	8
Antipasti	<i>choice of three</i>	9
	<i>choice of six</i>	18
	artichoke bomba	butternut squash caponata
	cannellini beans	pickled eggplant
	culatello	walnut & parmesan

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three-course prix fixe (*appetizer, main & dessert*) 40 per person

two-course espresso lunch (*app, pasta, espresso & biscotti*) 28 per person

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## appetizer

Burrata	<i>radicchio, basil &amp; pignoli vinaigrette</i>	16
Little Gem Caesar	<i>parmesan frico</i>	14
Insalata Misticanza	<i>market greens, baby vegetables &amp; red wine vinaigrette</i>	13
Kale Parmesan	<i>almonds, green onion &amp; avocado vinaigrette</i>	15
Hamachi Crudo*	<i>calabrian chilies, ginger &amp; finger limes</i>	17
Short Rib	<i>spätzle &amp; bone marrow custard</i>	18

## pasta

Pasta al Pomodoro	<i>chef's signature ragu</i>	22
Tajarin	<i>aglio e olio, clams &amp; bonito flakes</i>	24
Potato Gnocchi	<i>escarole &amp; mushrooms</i>	23
Maccheroni	<i>polpettine &amp; home style tomato sugo</i>	21

## main & sandwiches

Grilled Branzino	<i>tomato &amp; charred long beans</i>	26
Roasted Chicken	<i>gnocchi alla romana &amp; fegato sauce</i>	24
Grilled NY Strip Steak	<i>roasted vegetables, arugula &amp; parmesan (\$12 add'l)</i>	38
Fusco Burger	<i>aged beef, caramelized onion mostarda &amp; melted fontina</i>	19
King Crab Hero	<i>calabrian chili aioli, mortadella &amp; tuscan chips</i>	mp
Chicken Cutlet	<i>focaccia, giardiniera, concentrated tomatoes &amp; tuscan chips</i>	18

## sides

Brussels Sprouts	<i>crème fraîche &amp; neonata</i>	9
Funghi Misti	<i>trumpet royal, cipollini &amp; walnuts</i>	9

## dessert

Carmelia Chocolate Mousse	<i>cream &amp; honeycomb</i>	11
Salted Caramel Budino	<i>gianduja crumble</i>	11
Tiramisu "Affogato"	<i>mascarpone mousse, espresso &amp; vanilla gelato</i>	11