

for the table

Stromboli	<i>salami & smoked mozzarella -or- bitter greens</i>	8
Antipasti	<i>choice of three</i>	9
	<i>choice of six</i>	18
	artichoke bomba	
	cannellini beans	
	culatello	
	pickled eggplant	
	fresh chickpea & spring onion caponata	
	walnut & parmesan	



Lunch

three-course prix fixe (*appetizer, main & dessert*) 40 per person
two-course espresso lunch (*appetizer, pasta, espresso & biscotti*) 28 per person

appetizer

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

pasta

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

main & sandwiches

Grilled Branzino	<i>tomato, cauliflower & haricot vert</i>	26
Roasted Chicken	<i>fregola, spring onions & asparagus</i>	24
Grilled NY Strip Steak	<i>summer squash, anchovy & parmesan (\$12 add'l)</i>	38
Fusco Burger	<i>aged beef, caramelized onion mostarda & melted fontina</i>	19
Soft Shell Crab Hero	<i>calabrian chili aioli, mortadella & tuscan chips</i>	22
Chicken Cutlet	<i>focaccia, giardiniera, concentrated tomatoes & tuscan chips</i>	18

sides

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

dessert

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