

ANTIPASTI

ZUPPA | 11

creamy potato passato, croutons, creme fraiche

BURRATA | 18

fresh mozzarella filled w/ lemon pepper ricotta,
whipped artichoke puree, arugula, grilled ciabatta

CALAMARI FRITTE | 18

crispy calamari, arrabbiata

COZZE ALLA POSILLIPO | 23

p.e.i. mussels, herbed tomato brodetto, capers,
garlicky focaccia bruschetta

PESCE CRUDO | 23

chopped bigeye tuna, dijon mustard, endive, kalamata olive
tapenade, grilled ciabatta, red onion, chili oil

SUPPLI | 17

crispy risotto balls filled w/ fontina cheese, arrabbiata,
pecorino pepato cheese

WAGYU BEEF CARPACCIO | 25

thinly sliced raw wagyu beef, horseradish dijon, crispy capers,
reggiano cheese, arugula

PORK LARDON BRUSCHETTA | 18

grilled focaccia, crispy pork bacon, castelvetrano olive tapenade,
apricot compote

CHEVRE BOCCONCINI | 17

mission figs, pine nuts, prosciutto, apple & sage jam,
focaccia crostini

INSALATE

MISTICANZA | 14

field greens, kalamata olives, radish, lemon citronette

CAESAR | 15

romaine, focaccia croutons, reggiano cheese

BEET CARPACCIO | 16

roasted golden beets, whipped ricotta w/ shallots,
shoestring potatoes, poppy seeds, arugula, orange vinaigrette

PIZZE

TOSCANA | 24

pork sausage, caramelized onions, roasted garlic,
spinach, cambozola cheese

PROSCIUTTO | 25

parma prosciutto, arugula, fontina cheese,
truffled sunny side up egg

QUATTRO FORMAGGIO | 23

mozzarella, cambozola, grana padano,
fontina, basil pesto

PRIMI

SMOKED GROUPE RAVIOLI FILLED W/ CAULIFLOWER, MASCARPONE, CAPERS | 18 / 35

calabrian-citrus butter, radicchio, basil oil, pecorino

COLD-SMOKED PORK BACON | 18 / 35

black trumpet & shiitake mushroom, marsala crema,
red mustard greens, reggiano cheese, tagliatelle pasta

PANSOTTI FILLED W/ BUTTERNUT SQUASH | 18 / 36

sage brown butter, toasted walnuts, grana padano cheese

TAGLIATELLE CON FUNGHI** | 17 / 33

tagliatelle pasta, button mushrooms, spinach,
truffle crema, parmigiano reggiano

SPAGHETTI CACIO E PEPE** | 13 / 25

black pepper, pecorino pepato

PAPPARDELLE BOLOGNESE | 17 / 33

pork & beef bolognese, parmigiano reggiano

SPAGHETTI POMODORO E MELANZANE** | 16 / 31

eggplant, chianti-tomato sauce, basil, ricotta salata

SECONDI

CIOPPINO (LIVORNO STYLE SEAFOOD STEW) | 43

littleneck clam, p.e.i. mussels, grouper, tuna,
gulf shrimp, herbed tomato brodetto, garlicky focaccia

RISOTTO DEL GIORNO | 42

grilled quail stuffed w/ pancetta, fontina, spring onion,
apple agro dolce

risotto made w/ OG Kristal & reggiano cheese,
endive & arugula salad

SPAGHETTI ALLA CARBONARA** | 34

spaghettini pasta, pancetta, cream, scallions,
locatelli pecorino romano, parmesan frico, poached egg

LASAGNE ALLA BOLOGNESE | 35

sheets of pasta with beef & pork bolognese, besciamella, pork
sausage, fresh mozzarella

BUCATINI CON VONGOLE | 40

countneck clams, bucatini pasta, white wine butter, lemon, basil

GULF SHRIMP SCAMPI ** | 39

tagliatelle pasta, calabrian chile aioli,
brussels sprouts, herbed bread crumbs

BISTECCA TAGLIATA CON PATATINE FRITTE* | 43

grilled beef hanger steak, french fries, spinach,
house ketchup, aioli

OAK GRILLED BLACK GROUPE | 41

meyer lemon potato mashers, grilled broccoli,
golden raisin gremolata, crispy shallots

BRAISED PEACEFUL PORK OSSO BUCO FOR TWO | 70

calabrian chili polenta, roasted brussel sprouts, delicata squash,
beer battered onions, reggiano cheese

CONTORNI | 8

calabrian chili polenta

meyer lemon potato mashers

crispy el farro olives, lemon aioli

grilled garlic-chili rapini

SPECIALTY COCKTAILS

MUSICA E MORTA | 15
BEN MILAM SINGLE BARREL, RYE, CYNAR, LEMON

GEPPETTO | 14
GRAY WHALE GIN, LILLET BLANC, CAPPALLETTI
VINO APERITIVO, CAMPARI, ORANGE BITTERS,
LEMON

THE VARIATION | 14
GEM & BOLT MEZCAL, CRÈME DE VIOLETTE,
LILLET BLANC, LEMON

DREAM TIGER | 14
WILD JUNE GIN, CAMPARI, AMARO MONTENEGRO

VESPA | 14
REPOSADO, JALAPEÑO HONEY,LEMON
BRUT ROSE

BILLY RAY VALENTINE, CAPRICORN | 15
BOURBON, AVERNA,
ANGOSTURA BITTERS

CURTAIN CALL | 15
MEZCAL, AMARO NONINO,
PERUVIAN CHOCOLATE BITTERS

ANTIPASTI

SMALL ANTI \$6.00

MEDIUM ANTI \$11.00

LARGE ANTI \$16.00

HOUSE GIARDINIERA

CASTELVETRANO OLIVES

MIXED ITALIAN OLIVES

MARINATED BUTTON MUSHROOMS

CHERRY PEPPER, PROSCIUTTO, PROVOLONE \$1.75ea

