

SOCIAL

FRIED CALAMARI AND SHRIMP SERVED WITH MARINARA SAUCE \$20

MUSSELS MARINIÈRES MUSSELS, CHERRY TOMATOES, WHITE WINE SAUCE, HOUSEMADE BREAD \$19

CHARCUTERIE FOR TWO CHEESE OF THE DAY, FINE CURED MEATS, SEASONAL FRUITS AND VEGETABLES, HOUSEMADE BREAD, SPICED HONEY \$18

BURRATA BURRATA DI BUFALA, CHERRY TOMATOES, PROSCIUTTO, BASIL, HOUSE FOCACCIA BREAD \$21

FOUR LARGE MEATBALLS BEEF AND PORK MIX WITH MARINARA, PECORINO AND HOUSEMADE BREAD \$16

TUNA TARTARE STRACCIATELLA, EVOO, LEMON ZEST, ANCHOVIES, PECANS \$20

FRIED MOZZARELLA BALLS 6 COUNT WITH MARINARA \$12

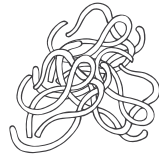
BREAD BASKET HOUSEMADE BREAD OF THE DAY SERVED WITH MARINARA, PESTO, HERBS BUTTER \$15

BRUSCHETTA HERBS RICOTTA CHEESE, CRISPY PANCETTA, CHERRY TOMATOES \$14

FRESH PASTA



GNOCCHI SAPORITI
cherry tomatoes, garlic,
pesto, stracciatella,
white wine sauce
\$20



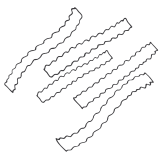
FETTUCCINI ALFREDO
alfredo sauce, parsley, garlic
+ chicken \$8 | 6 shrimps \$9
\$20



SEAFOOD LINGUINE
SQUID INK PASTA
clams, mussels,
shrimps, calamari,
broccoli crema, chive
oil
\$32



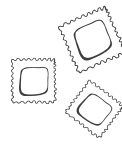
PESTO RISOTTO
butter poached shrimp,
confit tomato, toasted
almonds, sweet peas,
lemon zest
\$27



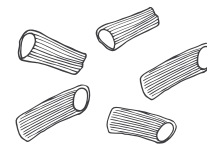
CLASSIC BOLOGNESE
meat sauce
+ meatballs \$5
\$25



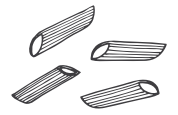
LINGUINE VONGOLE
clams, cherry tomato,
garlic, parsley, white wine
sauce
\$25



LOBSTER RAVIOLI
roasted tomatoes,
pancetta cream sauce,
arugula
\$31



CARBONARA
egg yolk sauce, pecorino
romano, guanciale
\$23



VEGAN BOLOGNESE
mushroom bolognese,
penne GF pasta, basil, vegan
cheese
\$22

SIGNATURE DISHES

MARSALA SALTIMBOCCA veal cutlets, sautee spinach, polenta, prosciutto, marsala sauce \$36

POLLO ALLA DIAVOLA spiced brine half chicken, herbed potato puree, broccolini, garlic, calabrian pepper sauce \$26

PAN SEARED SALMON AND SHRIMP garlic asparagus, capers, cherry tomatoes, kalamata olives, roasted potato, white wine sauce GF/DF \$29

BRAISED SHORT RIB short rib, demi glaze, garlic broccolini, fontina gnocchi \$40

CHICKEN PARMESAN breaded chicken breast, mozzarella, marinara, fettuccine alfredo \$28

KIDS

SPAGHETTI WITH MARINARA OR BUTTER SAUCE \$14

CHICKEN TENDERS WITH FRENCH FRIES \$15

CHICKEN PARMIGIANA WITH BROCCOLINI \$17

SOMETHING SWEET

CANNOLI \$9

TIRAMISÚ \$10

GELATO \$9

"ASK SERVER FOR DAILY FLAVOR"

CREMA CATALANA \$9

ITALIAN CHEESECAKE \$9

Est! Est!! Est!!!

SALAD

OCTOPUS SALAD

octopus, spring mix, roma tomato, cucumbers, pickled red onions, kalamata olives, champagne white vinaigrette \$18

CAESAR

romaine, croutons, parmesan shaves, basil oil, caesar dressing
Full - \$16
Half - \$8

HOUSE SALAD

arugula, cherry tomatoes, red pickled onions, parmesan shaves, banana peppers, croutons, lemon vinaigrette
Full - \$14
Half - \$7

MISTA "ITALIAN WEDGE"

guanciale, cherry tomatoes, gorgonzola cheese, parmesan dressing, chive oil \$14

Add Chicken +8 | Add 6 Jumbo Shrimp +9

PIZZA

ALL PIZZAS ARE 12" AND ARE CUT INTO SIX SLICES SUB CAULIFLOWER CRUST 10" (VEGAN + GF) +\$3.50

ROSSA (SAUCE)

MARGHERITA

fresh mozzarella, cherry tomato, basil \$16

DIAVOLA

pepperoni, kalamata olives, pickled red onion \$18

CAPRICCIOSA

prosciutto, mushrooms, kalamata olives, boiled eggs, artichoke \$17

AMATRICIANA

guanciale, onions, pecorino, red chili flakes \$17

CONTADINA

arugula, prosciutto, cherry tomato, burrata, balsamic glaze \$19

Bianca (NO SAUCE)

BOSCAIOLA

mushrooms, sausage, ham \$16

ITALIANA

stracciatella, pesto, cherry tomatoes \$16

VEGETARIAN

roasted veggie, garlic \$15

NAPOLETANA

sausages, broccolini, garlic \$17

FOUR CHEESE

gorgonzola, provolone, parmesan, mozzarella \$16

B.Y.O

**BUILD YOUR OWN PIZZA (12') OR CALZONE
COMES WITH BASE & CHEESE \$13
ADDITIONAL TOPPINGS PRICED BELOW**

BASE (\$2)

MARINARA, BUFFALO, ALFREDO SAUCE, PESTO, RANCH, OLIVE OIL

CHEESES (\$2)

MOZZARELLA, BLUE CHEESE, ASIAGO, PECORINO, PARMESAN, FRESH BURRATA, VEGAN CHEESE

MEATS (\$3)

PEPPERONI, SALAMI, HAM, PROSCIUTTO, SAUSAGE, MEATBALLS, CHICKEN, BACON, SALAMI, PROSCIUTTO

VEGGIES (\$2)

MUSHROOMS, ONIONS, OLIVES, BELL PEPPERS, BANANA PEPPERS, CHERRY TOMATOES, ZUCCHINI, GARLIC, PINEAPPLE, ARUGULA, BASIL, SPINACH

SUB VEGAN & GLUTEN FREE CAULIFLOWER CRUST +\$3.50