

DOLCE

MARE

insalate

CAPRESE **GS** 21

mozzarella di buffala, stella farms jersey tomatoes, vegetable caponata, basil oil, balsamic reduction

HEARTS OF ROMAINE 16

focaccia croutons, caesar dressing
ADD SHRIMP 13

MISTICANZA **V** 17

seasonal herbs & vegetables, crispy shallots, shallot-mustard vinaigrette

BEEF CARPACCIO **GS** 20

haricot verts, cumin coco bean, marinated beech mushrooms, truffle aioli

TRI COLORE **GS** 16

little gem lettuce, radicchio, arugula, apples, candied pecans, blue cheese crumbles, oregano vinaigrette

LOBSTER SALAD

mustard potatoes, haricot verts, tomato coulis, basil oil **GS**

34

antipasti

BAKED BOULE LOAF 19

roboiola cheese, tomato confit, honey

YELLOWTAIL CRUDO **GS** 24

seared fennel, jalapeño, ginger oil, carrot vinaigrette

TUNA TARTARE 22

avocado, cucumber, plantain chip, mediterranean salsa

CHILLED SHRIMP 26

grilled lemon, cocktail sauce

BLUE POINT OYSTERS **GS** 24

mignonette, fresh horseradish

SAUTÉED P.E.I MUSSELS 20

choose marinara or vin bianco, crostini

CALAMARI FRITTI 20

marinara, remoulade

CHARRED OCTOPUS 23

vegetable farrotto, artichokes, frisée, salsa puttanesca

DOLCE MEATBALLS 19

creamy polenta, parmigiano

ROASTED LUGANEGA SAUSAGE 21

sweet & hot peppers, caciocavallo cheese

BURRATA BOARD

prosciutto, capicola picante, stella farms jersey tomatoes, arugula, vegetable bruschetta, grilled country bread

28

primi

TRUFFLE GNUDI 31

spinach, ricotta, sage brown butter sauce

CACIO E PEPE 25

tagliatelle, peppercorns, pecorino, arugula

RIGATONCINI ALLA SORRENTINA **V** 24

eggplant al funghetto, marinara, oregano

SPAGHETTI AL POMODORO 20

san marzano tomatoes, basil, parmigiano

ADD MEATBALLS 13

LINGUINE ALLE VONGOLE 32

manilla clams, garlic white wine sauce, red chili flake

TAGLIATELLE AL FRUTTI DI MARE

lobster, scallops, shrimp, calamari, clams, red chili flake
choose marinara or vin bianco

68

BUCATINI AI FUNGHI 28

speck, peas, mascarpone, demi

BRAISED LEEK TORTELLINI 27

brodo parmigiano, rosemary, thyme

ORECCHIETTE SAUSAGE RABE 30

sweet italian sausage, broccoli rabe, tear drop peppers, garlic white wine sauce

PAPPARDELLE ALLA BOLOGNESE 30

braised beef, veal, pork ragu

secondi

pesce

SPECK WRAPPED SCALLOPS 38
peas, corn, carrot, romesco sauce

PISTACHIO ENCRUSTED HALIBUT
roasted grape tomatoes, fennel, shallot, acqua pazza

45

FAROE ISLANDS SALMON **GS** 34
braised leeks, tri-color baby carrots, fennel confit, orange saffron sauce

BRANZINO AL FORNO 41
rainbow cauliflower, grilled lemon, caper salsa verde

contorni

—12—

BROCCOLI RABE
garlic, oil

CHARRED CAULINI
sun-dried tomatoes, garlic

FINGERLING POTATOES
parmigiano, rosemary

SPAGHETTI
tomato, basil

carne

ROASTED HALF CHICKEN 33
olive oil whipped potato, peperonata, spinach

MILANESE
arugula, red onion, tomato, parmigiano, citronette

CHICKEN 30

VEAL 40

PARMIGIANA
marinara, mozzarella, spaghetti pomodoro

CHICKEN 34

VEAL 44

14 OZ. VEAL CHOP 55
broccoli rabe, artichoke hearts, butter sage sauce

14 OZ. SMOKED SALT & BLACK PEPPER
CRUSTED NY SIRLOIN
roasted fingerling potatoes, grilled asparagus,
caramelized pearl onions, mushroom sauce **GS**

51

ADD HALF LOBSTER

34

specialty cocktails

15

APEROL SPRITZ
aperol, prosecco, soda

APPLE BASIL SMASH
absolut vodka, st. germain, basil, green apples

PALERMO OLD FASHIONED
bulleit rye, amaro nonino, vanilla syrup

CALLING CARD
hendrick's gin, lemon, lime

NEGRONI
bombay sapphire gin, campari, antica carpano

ITALIAN MARGHERITA
el jimador blanco, aperol, honey syrup

bottled beers

PERONI - lager 7
rome, italy

MORETTI - lager 7
udine, italy

BUD LIGHT - lager 7
st. louis, missouri

HEINEKEN - pilsner 7
netherlands

STELLA ARTOIS - pilsner 7
leuven, belgium

BLUE MOON - wheat beer 7
golden, colorado