

italian bread

NOBLE BREAD'S CIABATTA

served warmed with
roasted garlic & parmesan spread - 6

FOCACCIA DI RECCO

stracchino cheese, sea salt - 17

antipasta

POLENTA "CREMOSA"

seasonal mushrooms, truffle - 17

BURRATA †

marinated tomatoes, bitter green pesto, aged
balsamic, ciabatta - 16

PORK & VEAL MEATBALLS

fregola, pesto, ricotta salata - 16

LITTLE GEMS *

caesar dressing, tuscan crumble,
bottarga - 16

MISTICANZA

mixed greens, shaved baby vegetables,
lemon vinaigrette - 15

"BACON & BLUE"

gem lettuce, buttermilk dressing, baby tomatoes,
crispy shallots, gorgonzola dolce - 16

pizza

FUNGHI

truffled fontina fonduta, pickled shallot - 22

MARGHERITA

fior di latte, tomato, basil - 18
add burrata - 4

SHRIMP SCAMPI

garlic cremosa, spinach, lemon - 21

PESTO

pesto-ricotta, sliced tomato, basil, arugula - 20

PROSCIUTTO DI PARMA

tomato, arugula, parmesan - 24

SOPPRESSATA

calabrese salumi, tomato, fennel sausage - 22



homemade pasta

PASTA AL POMODORO

chef's signature - 23

FIorentINI VERDE

fennel sausage, goat cheese, spinach,
baby tomatoes - 26

TRENETTE

pistachio gremolata, english peas,
stracciatella, lemon oil - 24

RIGATONI

wagyu bolognese, pancetta,
fontina fonduta - 34

the main course (please allow for 20 minutes preparation time)

SEARED PORK CHOP *

smashed potatoes, shaved brussels sprouts,
calabrian chili relish, red wine jus - 35

HALF ROASTED CHICKEN

potato puree, seasonal vegetables,
chicken jus, salsa verde - 31

HARISSA SPICED CAULIFLOWER

vegetable ragu, preserved lemon labneh, cucumber
fennel salad - 28

LINZ PRIME STEAKS *

served with prezzemolo "chimichurri"

8oz FILET - 46

10oz FILET - 58

14oz NY STRIP - 48

vegetables

SWEET CORN AL FORNO

calabrian chili butter, ricotta salata, chive - 11

POTATO PURÉE

marsala chicken jus, crispy leeks - 12

ROASTED ASPARAGUS

truffle vinaigrette, parmesan - 13

ITALIAN FRIES *

house italian seasoning, parmesan,
calabrian chili aioli - 8

kids

SMALL CHEESE PIZZA - 8

SMALL PEPPERONI PIZZA - 8

POMODORO NOODLES - 8

BUTTERED NOODLES - 8

CUP OF FRUIT - 3

dessert

SALTED CARAMEL BUDINO †

gianduja crumble, whipped cream,
flake salt - 10

RICOTTA SHORTCAKE

vanilla ice cream, macerated stawberries,
mint, chantilly - 11

TIRAMISU

mascarpone, espresso-marsala soaked
ladyfingers, cocoa - 9

BOMBOLINI †

mini italian doughnuts stuffed with
chocolate hazelnut whipped cream - 12

* items are best enjoyed within 15 minutes of pick up.
Please let us know if you would like any To-Go silverware.

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, eggs or unpasteurized milk may increase your risk of
food-borne illness, especially if you have certain medical conditions.