

🌀 *Antipasti* 🌀

**Carpaccio** (10) raw beef  
tenderloin, arugula, parmesan, lemon, olive oil

**Polpo alla Griglia** (12) grilled  
octopus, mixed greens, lemon and olive oil

**Pork and ricotta meatballs** (10)  
served in tomato sauce

**Crostini** (7)  
tuscan chicken liver  
pomodoro basilico  
olive nere  
prosciutto and mozzarella

**Lamb sausage** (12)  
in house ground lamb and smoked mozzarella, Served with  
sautéed sweet peppers and onion

🌀 *L'insalate* 🌀 (add goat cheese or olives \$2)

**Misticanza** (7)  
mixed greens, lemon and olive oil

**Romanesca** (9)  
romaine, cucumber, tomato, anchovy vinaigrette

**Beet and Arugula** (9)  
gorgonzola, pine nuts,

🌀 *Pasta* 🌀

**Ravioli fatti in Casa** (15)  
handmade ravioli filled with chicken  
and mushroom

**Bucatini all' Amatriciana** (14)  
guanciale, tomato, chilies, pecorino  
romano

**Gnocchi ai Gamberi** (16)  
handmade potato gnocchi with shrimp, zucchini

**Fettuccine alla Bolognese** (14)  
ground pork and beef, tomato

**Squash Risotto** (14)  
smoked ham, pecorino romano

🌀 *I Secondi* 🌀

**New York Strip** (19)  
brussel sprouts, pancetta, lemon, olive oil

**Spuntatura di Manzo Cacciatore** (17) beef  
short ribs braised cacciatore style, roasted potato

**Pork Tenderloin** (17)  
cannellini bean, grilled apple, wilted greens

**Fegato Di Vitello** (17) veal  
liver, pancetta, mushroom, marsala, cipollini onion

**Lamb Scottadito** (19)  
lamb chops, roasted potato, cannellini bean  
puree

**Pollo in Padella** (15)  
free range chicken breast, cipollini onion, balsamico, roasted potato

**Duck Breast** (17)  
smoked pancetta,

🌀 *Dolce* 🌀

**Crème Bruleé** (8)  
custard with burnt sugar

**Torta di Cioccolato** (8)  
chocolate torte with caramel, sea salt and olive oil

**Carrot Parsnip Cake** (8)  
mascarpone icing

**Formaggi** (10)  
a selection of cheeses with fruit mostarda and crostini

**Chocolate Cannoli Sicilian** (8)

Split plate \$1  
portion of 6 or more

18% gratuity added to

🌀 *Ali di Pollo* 🌀

**Ten chicken wings** (10)

*choose from our 14 signature flavors*

House  
BBQ (spicy, sweet, or hoisin)  
Honey Mustard  
Spicy Mustard  
Volcano  
Country Fried

Thai Peanut  
Sambal Chili  
Carmelized Onion Balsamic  
Jerk  
Coriander Cumin Lime  
Kitchen Sink

*Friday and Saturday wings are served only after 9pm*

🌀 *Cantari* 🌀

**Side Plates** (6)

brussel sprouts and pancetta  
cannellini beans and grilled apple  
roasted potatoes  
sautéed sweet peppers and onions

*Extended Menu Items - served 9pm to close*

🌀 *Burgers & Sandwiches* served with patate frites 🌀

**Lamb Burger** (10)

half pound of in house ground lamb served with mint, mixed greens, harissa aioli

**Beef Burger** (10)

half  
pound of in house ground beef topped with a fried egg, smoked pancetta, mixed greens, harissa aioli

**Patate Frites** (5)

fries served with harissa aioli

french

**Braised Short Rib Sandwich** (10)

with horseradish aioli

**Pulled Pork Sandwich** (10)

house - harissa aioli  
cubano - pancetta, house made pickles, and yellow mustard  
BBQ - sweet BBQ sauce

**Cheddar Cheese Sandwich** (10)

house made pickles, potato chips, and sweet pickled onions

**Chickpea Eggplant Falafel** (10)

served with harissa aioli, yogurt

*Split Plate \$1*

*18% gratuity added to parties of 6 or more*