



DINNER

ANTIPASTI appetizer

Calamari Fritti 16

crispy calamari, marinara sauce

Grilled Octopus 17

cannellini bean puree, beluga lentils

Burrata 16

grilled zucchini, prosciutto, olive oil

Vangole Arreganato 15

baked clams with fresh herbs, bread-crumbs

Carciofi Fritti 14

crispy artichoke, bread crumbs, pecorino, aioli sauce

Cozze Fradiavolo 15

mussels with garlic, white wine spicy tomato sauce

Cold Antipasto 17

cured meats, fresh mozzarella, roasted peppers, caponata

Hot Antipasto For Two 28

baked clams, fried calamari, mozzarella in carroza, shrimp oreganata, stuffed mushrooms

Eggplant Rollatini 14

stuffed with ricotta, mozzarella, house tomato sauce, basil

Crab Cake 16

avocado guacamole, spicy aioli

Beef Carpaccio 18

thinly sliced filet mignon, arugula, shaved parmigiano, olive oil, mustard dressing

Oysters 3 each/18 half dozen/36 dozen

Soup of the day P.A

INSALATA salads

Misticanza 11

spring greens, tomatoes, cucumber, carrots, onions, kalamata olives, balsamic dressing

Insalata Tricolore 12

baby arugula, endive, radicchio, shaved parmigiano, lemon, extra virgin olive oil

Insalata Caesar 12

classic caesar salad, croutons

Insalata Mediterraneo 14

plum & cherry tomatoes, cucumber, red onions, kalamata olives, shaved ricotta salata

Barbabietole e Arugula 14

red & golden beets, arugula, goat cheese, apple, arugula dressing

PIZZE pizza

Pizza Margherita 15

house tomato sauce, fior di latte, basil

Pizza Marinara 14

tomato sauce, oregano, fresh garlic, basil

Pizza Parma 16

fior di latte, cherry tomatoes, arugula, prosciutto, shaved parmigiano

La Botte 16

fior di latte, Italian sausage, broccoli rabe

Pizza Bianca 16

fior di latte, parmigiano, gorgonzola, pecorino romano, ricotta

Pizza Funghi e Pancetta 16

fior di latte, house tomato sauce mixed mushrooms, pancetta

PASTA homemade

Pappardelle alla Bolognese 24

slowly cooked beef in a classic bolognese sauce

Gnocchi 25

potato gnocchi, speck, artichoke, shallots, white wine, light cream sauce

Cavatelli 24

italian sausage, broccoli rabe, garlic, olive oil

Mushroom Ravioli 26

light cream sauce, arugula, shaved prima donna cheese

Linguine Vongole 24

manila clams, garlic, white wine, parsley

Black Linguine 32

with jumbo lump crab, lobster claws, cherry tomato sauce

Garganelli 25

with mushrooms, black truffle sauce

Paccheri Sunday Sauce 30

boneless short ribs, meat ball, sausage, pork ribs, sunday gravy

Risotto of the day P.A

*Gluten-free & whole-wheat pasta available upon request

SECONDI entrée

Scottish Salmon 29

pan seared in lemon olive oil, artichokes served with arugula

Wild Chilean Sea Bass 39

seared over wild rice, asparagus, roasted pepper sauce

Zuppa di Pesce 34

shrimps, calamari, clams, mussels, garlic over linguine (white or red sauce)

Osso Buco Milanese 34

braised pork shank, vegetable tomato sauce over gnochetti sardi pasta

Black Angus NY Strip Steak 36

served with tuscan fries

Grilled Veal Chop 45

double-cut with mushrooms, garlic, onions, vinegar peppers, potatoes

Grilled Pork Chop 29

hot cherry peppers, mushrooms, onions, potatoes, aceto balsamico

Grilled Filet Mignon 46

peppercorn sauce, asparagus, mashed potato

CONTORNI side dishes

Asparagus Gratiné 10

roasted with parmigiano, parsley

Rappini 10

broccoli rabe sautéed with garlic and olive oil

Sautéed Spinach 10

texas spinach sautéed with garlic and olive oil

Brussels Sprouts 9

brick oven roasted, pancetta

Tuscan Fries 8

with parmigiano, parsley, olive oil

ITALIAN CLASSICS

Chicken Parm 24 / Veal Parm 28

with spaghetti marinara

Eggplant Parm 24

with spaghetti marinara

Chicken Marsala/Piccata/Francese 24

with vegetables

Chicken Milanese 24 / Veal Milanese 28

arugula, tomatoes, mozzarella

Free-Range Chicken Scarpariello 25

on the bone, sausage, cherry peppers, potatoes, spicy lemon sauce

Shrimp Scampi 30

with garlic, lemon, white wine over linguine

Veal Saltimbocca 29

veal scaloppini, prosciutto, sage, white wine sauce, spinach

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, please speak to the owner, manager, chef or your server.

Executive Chef NAZARENO DANIELE

