



DINNER

Summer 2021

Antipasti

Calamari 15

crispy calamari, marinara sauce

Grilled Octopus 17

fingerling potatoes, capers, lemon sauce

Burrata 16

grilled zucchini, prosciutto, olive oil

Vangole Arreganato 15

baked clams, fresh herbs,
bread crumbs

Carciofi 14

crispy artichoke, bread crumbs,
pecorino, aioli sauce

Cold Antipasto 17

cured meats, fresh mozzarella,
roasted peppers, caponata

Hot Antipasto 20

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

Eggplant Rollatini 14

stuffed with ricotta, mozzarella,
house tomato sauce, basil

Swordfish Carpaccio 18

Thinly sliced, capers, arugula, shaved parmigiano

Oysters 3 each/18 half dozen/36 dozen

Soup of the day P.A

Insalata

Misticanza 10

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

Insalata Tricolore 12

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

Insalata Caesar 11

classic caesar salad with house
dressing

Insalata Mediterraneo 13

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

Barbabietole e Arugula 14

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

Pizze

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

* Gluten free pizza available upon request

Primi

Passato di Pomodoro alla Citarra 22

tomato sauce, garlic, basil

Spinach Gnocchi 24

brown truffle butter , poppy seeds, shaved ricotta salata

Ravioli Barista 22

four cheese ravioli, zucchini, onions, vodka sauce

Cavatelli 23

italian sausage, broccoli rabe

Linguine Vongole 24

littleneck clams, garlic, white wine, parsley

Gigli 26

with lamb ragu, and spicy n'duja

Black linguine 32

with jumbo lump crab, lobster claws, cherry tomato sauce

Pappardelle alla Bottarga 25

egg yolk, olive oil, grana padana, grated grey mullet bottarga

Garganelli 25

with mushrooms, black truffle sauce

Risotto of the day P.A

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

Secondi

Pork Chop 27

cherry peppers, cipollini, pickled onions, aceto balsamico

Grilled NY Strip Steak 36

wedge rosemary potatoes

Scottish Salmon 29

with heirloom beets in artichoke pancetta broth

Branzino (800gr) 36

caperberries, lemon risotto

Roasted Free - Range Chicken 27

farro, beluga lentils, pomegranate, couscous lemon orange vinaigrette

Scallops 36

pan seared, butternut squash pure, lima beans

Grilled Veal Chop 45

double-cut veal chop with mushrooms, onions, vinegar peppers

Grilled Lamb Chop 45

colorado lamb chop, broccoli rabe, mashed potato

ITALIAN CLASSICS

Chicken Parm 24 / Veal Parma 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, white wine over linguine

Veal Saltimbocca 29

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

CONTORNI SIDE DISHES

Broccoli Rabe 9

garlic, olive oil

Roasted Potatoes 8

rosemary, sea salt

Sautéed Spinach 9

garlic, olive oil

Brussels Sprouts 9

brick oven roasted, pancetta

** 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

