

# PIZZA

GLUTEN FREE ADD 5



VEGAN CASHEW MOZZARELLA ADD 4

## MARINARA 17

Tomato Sauce, Anchovies, Olives, Garlic, Oregano, Basil

## MARGHERITA 17

Tomato Sauce, Mozzarella di Agerola D.O.P., Basil

## NAPOLI 19

Tomato Sauce, Anchovies, Olives, Mozzarella di Agerola D.O.P, Garlic, Oregano

## CAPOCOLLO 19

Tomato Sauce, Mozzarella di Agerola D.O.P., Hot Coppa, Basil

## BUFALA 20

Tomato Sauce, Buffalo Milk Mozzarella, Basil

## SALSICCIA 20

Tomato Sauce, Mozzarella di Agerola D.O.P., Fennel Pork Sausage, Olives

## COPPA & CARCIOFI 20

Mozzarella di Agerola D.O.P., Hot Coppa, Roasted Spicy Artichokes, Basil

## SEASONAL ORTOLANA 24

Marinated Asparagus, Sheep's milk Ricotta, Garlic Cream, Fontina Cheese, Pecorino Romano, Salsa Verde

## PROSCIUTTO COTTO & FUNGHI 20

Tomato Sauce, Mozzarella di Agerola D.O.P., Parma Cotto Ham, Mushrooms, Basil

## FUNGHI & TARTUFO 24

Mushrooms, Mozzarella di Agerola D.O.P., Pecorino, Garlic,

# ANTIPASTI

## MICCA BREAD 6

Saraghina Bakery Freshly Baked Sourdough

## FRESH BAKED FOCACCIA & WHIPPED RICOTTA 14

Imported Sheep's Milk Ricotta, Cured Olives, Preserved Lemon

## ITALIAN OLIVES 7

Cracked Sicilian, Castelvetro

## FAVA E CICORIA 14

Fava Bean Puree, Sautéed Tuscan Kale, Chili, Parmigiano

## CRISPY BRUSSELS SPROUTS 15

Maple-Sherry Agrodolce, Marcona Almonds, Parmigiano

## SALMON CARPACCIO 19

Beet Cured Faroe Island Salmon, Fresnos, Preserved Lemon, Chili Oil

## OCTOPUS SALAD 19

Cherry Tomatoes, Red Onions, Basil

## POLPETTE 18

Heritage Pork Meatballs, Tomato Sauce, Parmigiano

## FRITTO MISTO 21

Lightly Fried Rhode Island Squid, Shrimp, Cod, Spicy Aioli

# PRIMI

## SPAGHETTI ALL' ARRABBIATA E GUANCIALE 23

Pomodoro, Peperoncini, Garlic, Pecorino, Crispy Guanciale

## CACIO E PEPE 21

Housemade Spaghetti, Pecorino, Black Pepper

## RIGATONI ALLA ALBERTO 24

Beef Bolognese, Guanciale, Parmigiano

## SARAGHINA'S LASAGNA 29

Homemade Pasta, Bolognese Sauce, Bechamel Parmesan Cheese

## RAVIOLI ALLA NORMA 24

Ricotta, Eggplant, Pomodoro, Ricotta Salata,

## ORECCHIETTE CIME DI RAPA 21

Broccoli Rabe, Anchovies, Calabrian Chili

# SECONDI

## PAN SEARED SALMON, CANNELLINI & CICORIA 29

Gremolata, Charred Lemon

## BRAISED SHORT RIB & POLENTA 32

Truffle, Horseradish, Chives,

## POLLO ARROSTO 25

Brick Roasted Organic Half Chicken, Crispy Sage, Lemon Sugo, Maldon

## FARRO RISOTTO 24

Porcini, Thyme, Mushroom Sugo,

## PARMIGIANA DI MELANZANE 23

Eggplant, Red Sauce, Basil, Extra Virgin Olive Oil

# CONTORNI

## MISTICANZA INSALATA 16

Mixed Greens, Shallot Vinaigrette, Chives

## SAUTÉED TUSCAN KALE 11

Garlic, Lemon, Parsley

## PATATE ARROSTO 9

Yukon Potatoes, House-Blend Spice Mix, Chili Oil, Parsley

**ROSSO**

**MONTEPULCIANO**  
Abruzzo, Italy '19

**VINO DELLA CASA**

GLASS \$9    HALF LITRE \$29    LITRE \$43

**ROSE CERASUOLO**  
Abruzzo, Italy '21

**BIANCO PINOT GRIGIO**  
Abruzzo, Italy '21

Please limit your time at the table to 90 minutes

# NEGRONIS

**NEGRONI CLASSICO 14**  
Gin, Contratto, Cocchi Torino

**MEZCAL NEGRONI 14**  
Mezcal, Contratto, Cocchi Torino

**NEGRONI BIANCO 14**  
Gin, Salers Gentian, Dolins, Bitters

## DE LA CASA

**SEPTEMBER IN MILANO 14**  
Bourbon, Sfumato Rabarbaro, Lime, Mint

**OLIVE OIL MARTINI 16**  
Olive Oil Washed Vodka, Dolin Dry Vermouth,  
Castelvetrano Olives

**BOCCE 14**  
Vodka, Black Berries, Lemon, Crème de Mûre

**HORSE'S NECK 13**  
Rye, Lemon, Angostura, Ginger Beer

**SPIKED APPLE CIDER 13**  
Spiced Rum, Cloves, Allspice, Orange

## DRAFT

**PERONI - Vigevano, Italy Lager 5.1% 8**

**THREES BREWING LOGICAL CONCLUSION - Brooklyn, NY Hazy IPA 7% 9**

**VON TRAPP KOLSCH - Stowe, VT Kolsch 5% 8**

**GLUTENBERG BLONDE ALE - Canada, Gluten Free 4.5% 13**

**BARRIKA BASQUE COUNTRY CIDER - Spain, Cider 6% 12**

## FRIZZANTI

**SPRITZ VENEZIANO 13**  
Aperol, Prosecco, Soda Water, Orange Slice

**SBAGLIATO 14**  
Prosecco, Contratto, Cocchi Torino

**OLD CUBAN 15**  
Rum, Lime, Cane Sugar, Mint, Prosecco

**ITALIAN SEVENTY FIVE 16**  
Limoncello, Gin, Lemon, Prosecco

## AGAVE

**MARGARITA ITALIANO 14**  
Tequila, Grapefruit, Lime, Agave, Rosemary

**OAXACAN OLD FASHIONED 14**  
Mezcal, Agave, Angostura, Orange Swath

**MEZCAL MARGARITA 16**  
Banhez Mezcal, Lime, Agave

## BIRRA

## HOUSE WINE



WHITE

ROSE

**PINOT GRIGIO**  
Abruzzo, Italy '21

**CERASUOLO**  
Abruzzo, Italy '21

**MONTEPULCIANO**  
Abruzzo, Italy '19

## SKIN CONTACT

**MOSCATO "CUE" CANTINA MARILINA,**  
Sicilia '21 . . . . . **14/60**

**TREBBIANO "CIRELLI LA COLLINA",**  
Abruzzo '22 . . . . . **15/62**

**VERNACCIA SILVIO MESSANA**  
Tuscany '20 . . . . . **17/66**

## BIANCO

**CORTESE "IL FORTE" PRODUTTORI DEL GAVI,**  
Piemonte '22 . . . . . **12/48**

**CHARDONNAY "CA DEL BUC" DE FORVILLE,**  
Piemonte '21 . . . . . **13/52**

**VERDICCHIO "LE VAGLIE" SANTA BARBARA,**  
Marche '21 . . . . . **16/62**

**RIESLING "NEF DES FOLLES" BECHTOLD,**  
Alsace '20 . . . . . **60**

**FIANO "COLLI DI LAPIO" ROMANO CLELIA,**  
Compania '21 . . . . . **64**

**PALISTORTI DI VALGIANO,**  
Toscana '22 . . . . . **68**

**SANCERRE LUCIEN CROCHET,**  
Sancerre '21 . . . . . **79**

**FRIZZANTE / ROSATO**  
**PROSECCO INDIGENOUS BRUT,**  
Veneto '21 . . . . . **12/48**

**LAMBRUSCO REGGIANO ROSSO**  
**'SUOLI CATALDI" PODERE GIARDINO,**  
Emilia-Romagna '21 . . . . . **13/52**

**LAMBRUSCO DI SORBARA "VIGNA DEL**  
**PADRE"**  
Emilia - Romagna . . . . . **15/62**

**DOLCETTO "LA LUPA" SAN FEREOLO,**  
Langhe '20 . . . . . **66**

## ROSSO

**CHIANTI "IL GARGAILO" SAN FERDINANDO,**  
Toscana '21 . . . . . **12/GLASS..39 HALF-LITRE..58/LITRE**

**GAMAY "RÉCOLTE" JEAN-PAUL-DUBOST,**  
Beaujolais-Lantignié '22 . . . . . **16/64**

**NEBBIOLO "IL PROVINCIALE" LANGHE ROSSO,**  
Piemonte '18 ' . . . . . **18/68**

**TEROLDOGO "FORADORI ROSSO" FORADORI,**  
Trentino Alto-Adige '22 . . . . . **63**

**SANGIOVESE "BULGARELLI" FICOMONTANINO,**  
Toscana '20 . . . . . **64**

**NEBBIOLO "MARIA GRAZIA" CARLO GIACOSA,**  
Piemonte '21 . . . . . **61**

**CHIANTI CLASSICO MONTESECONDO,**  
Piemonte '21 . . . . . **67**

**SANGIOVESE "TIN" MONTESECONDO,**  
Toscana '19 . . . . . **69**

**DOLCETTO DI SAN FEREOLO "VALDIBA"**  
Piemonte '15 . . . . . **69**

**SUPER TUSCAN PALISTORTI DI VALGIANO,**  
Toscana '21 . . . . . **70**

**BARBERA D'ALBA "IL CIOTTO"**  
PIEDMONT '22 . . . . . **70**