



STUZZICHINI

Snacks to Share

SUPPLI

Fried Croquettes

Tomato Risotto & Mozzarella
Saffron Risotto & Sopressata
Spaghetti alla Carbonara

9. EACH

.

TIGELLES

Flatbreads with Savory Spreads

Charred Eggplant

Smoked Salmon
Anchovy & Dill Pollen

Chicken Liver Paté
Marsala & Pistachios

12. EACH

SALUMI

Served with Pickles,
Mustard & Bruschetta

FATA IN CASA

Prosciutto Cotto, Country Paté
Liver Terrine & Testa
19.

NEW ENGLAND CHARCUTERIE

Culatello, Coppa, Mortadella &
Soppressata
21.

PICCOLI PIATTI

Served with Bruschetta

BURATTA

Tomato Marmellata
& Arugula Puree

BAKED RICOTTA

Summer Squash, Mint
& Pistachio Pesto

BEEF & PORK MEATBALLS

Marinara & Parmigiano Reggiano

SALAD OF BEEF SHANK

Honeycomb Tripe, Calabrian Chili,
Tomatoes, Cucumbers & Basil

17. EACH

ANTIPASTI

MISTICANZA Lettuces, Shaved Vegetables & Citrus Vinaigrette || 17.

CHOPPED SALAD Escarole, Radicchio, Arugula, Chick Peas, Provolone & Salami || 19.

BRASSICA RAPA Mustard Greens, Spinach, Cabbage, Egg, Croutons & Anchovy Vinaigrette || 18.

FORMAGGI- Brunet, Nuvola di Pecora, Casatica, Blu di Langa, Condimenti & Multi-Grain Bread || 21.

POLPO Grilled Octopus, Artichokes, Fingerlings, Castelvetro Olives & Mint || 20.

TONNO SOTT'OLIO Yellowfin Tuna, Chickpeas, Cucumber, Olives, Peppers, Tomatoes & Mint || 19.

FRUTTI DI MARE Scallops, Shrimp, Mussels, Squid, Clams, Octopus, Beans, Lemon & Oregano || 24.

PASTA

CRESPELLE Ricotta, Spinach & Marinara || 22.

PACCHERI Shrimp, Scallops, Clams, Mussels, Squid, Octopus, Puttanesca & Breadcrumbs || 26.

GNOCCHO ALLA ROMANA Braised Oxtail Vaccinara || 23.

LASAGNA Spinach Pasta, Besciamella, Beef & Pork Ragu || 24.

RAVIOLI Elysian Fields Farm Lamb, Cavolo Nero & Pecorino Romano || 25.

PESCE E CARNE

ORATA Atlantic Sea Bream, Brown Butter, Lemon & Capers || 23.

SALMONE Fennel Salmoriglio || 22.

POLLO ALLA ROSTICCERIA Half Chicken & Salsa Verde || 21.

DRY AGED SIRLOIN OF BEEF Greenmarket Tomatoes & Arugula || 40.

BERKSHIRE PORK CHOP Horseradish Gremolata || 24.

ELYSIAN FIELDS FARM LAMB Pea Greens, Preserved Lemon & Nepitella || 25.

CONTORNI *Side Dishes*

CARCIOFIALLA ROMANA Artichokes, Arugula & Mint || 14.

EGGPLANT PARMIGIANA || 14.

BLOODY BUTCHER POLENTA Mascarpone & Parmigiano Reggiano || 12.

SUGARSNAP PEAS Garlic, Chili & Breadcrumbs || 12.

TRIFOLATI Roasted Mushrooms || 15.

PATATE ALLA ROSTICCERIA Fingerlings, Rosemary & Schmaltz || 12.

BEN CIANCIOSI, CHEF

LISA KALEMKIARIAN, BAKER

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



CAFÉ

LA COLOMBE
LEONELLI BLEND

Regular, Decaf
Iced Coffee

ESPRESSO

Macciato · Americano
Cappucino · Latte

TÉ

SERENDIPITEA

Green
Jasmine
Darjeeling
English
Breakfast
Oolong
Earl Grey
-
Chamomile
Verbena Mint

7. EACH

FORMAGGI 21.

GOAT, COW, SHEEP, BLUE, CONDIMENTI & MULTI-GRAIN BREAD

DOLCE 12. EACH

BUDINO DI RISO

Arborio Rice Pudding & Rhubarb Sorbetto

TORTA DI LIMONE

Lemon Curd, Pine Nuts & Strawberry Sorbetto

TARTUFFO

Hazelnut Gelatto, Cherry Sorbetto & Visciole

LEONELLI COOKIE PLATE

Selection of Traditional Italian Biscotti

SORBETTI Three Scoops || 9.

Strawberry

Rhubarb

Cherry

GELATI Three Scoops || 9.

Hazelnut

Fior di Latte

Chocolate

See reverse for after dinner drinks.

LINDSEY BITTNER, PASTRY CHEF