



## Dinner

### Appetizers

#### Pasta e Fagioli

Organic Beans Soup with Chopped Pasta, 7

#### Sformatino Di Bietole

A Delicate Swisschard Flan with Parmigiano Sauce, 8

#### Bruschetta "Salvo e Gigi"

One Classic Tomato and Garlic Bruschetta, and  
One Topped with Smooth Chicken Liver Pate', 7

#### Fried Calamari

point judith calamari, zucchini, spicy-reggiano-mayo, 9

#### Cozze all'Angioletta

PEI Mussels, Oregano, Garlic, C C Peppers, Tomato, 9

#### Polenta Salsiccia e Funghi

Italian Cornmeal, 5 Mushrooms, Sausage, 9

#### Antipastini

Medley of Cured Meats and Cheese, 12

#### Trio di Prosciutto di Parma

Genuine Prosciutto, Mozzarella di Bufala,  
Golden Beets, Seasonal Fruit, 13

#### AnimA burger \$11

Fresh Home Ground Angus Beef, Hand Cut  
Fries, Spicy Coleslaw, Tomato, Lettuce,  
Mushrooms, Pancetta, Caramelized Onion  
Choice of  
Mozzarella, Cheddar, Fontina, Gorgonzola

### Pizze

<b>Margherita Classica</b>	<b>9</b>
Tomato Sauce, Mozzarella, Basil (Buffalo Mozzarella, \$5)	
<b>Diavola</b>	<b>11</b>
Tomato Sauce, Mozzarella, Hot Sopressata, Olives, Red Onion	
<b>Quattro Formaggi "Four Cheeses"</b>	<b>13</b>
Mozzarella, Gorgonzola, Fontina, Parmigiano	
<b>Popeye</b>	<b>13</b>
Mozzarella, Gorgonzola, Spinach, Bacon, Apple	
<b>Vegana (no cheese)</b>	<b>9</b>
Tomato Sauce, Mushrooms, Onions, Olives, Jalapeno,	
<b>Broccoletta</b>	<b>14</b>
Mozzarella, Broccoli Rabe, Sundried Tomatoes, Goat Cheese, Onions, Jalapeno	
<b>Prosciutto</b>	<b>16</b>
Tomatoes Filet, Mozzarella, Prosciutto, Arugula, Parmigiano , Oregano	
<b>Campagnola</b>	<b>13</b>
Mozzarella, Mushrooms, Sausage, Reggiano, Parsley	
<b>Quattro Stagioni</b>	<b>12</b>
Tomato Sauce, Mozzarella, Mushrooms, Artichokes, Ham, Olives	
<b>Ortolana</b>	<b>13</b>
Tomato Sauce, Mozzarella, Grilled Vegetables	

### Salads

#### Misticanza

Baby Greens, Tomato, Balsamic Vinaigrette, 6

#### Baby Arugola

genuine reggiano, grape tomatoes, lemon, 8

#### Baby Spinach

pear, walnuts, dried cranberries, goat cheese, balsamic, 9

#### Barbabietole

Organic Golden Beets, Pistacchio Crusted Goat Cheese, 9

#### Cesarina con Gamberi

Caesar Salad, Shrimp, Balsamic Shallots, 11

### Pasta

<b>Rigatoni Norma</b>	<b>11</b>
Tomato, Eggplant, Ricotta Salata, Basil	
<b>Fettuccine ai Funghi</b>	<b>13</b>
5 Mushroom, Rosemary, White Truffle oil	
<b>Whole Wheat Ravioli</b>	<b>15</b>
Swiss Chard and Ricotta Ravioli, Butter and Sage	
<b>Farfalle Rosa</b>	<b>15</b>
Smoked Salmon, Baby Spinach, Vodka Emultion	
<b>Paccheri Pesto e Gamberi</b>	<b>15</b>
sicilian pesto, shrimp, sun dried tomatoes	
<b>Tagliolini Seafood</b>	<b>17</b>
Clams, Mussels, Calamari, Shrimp, Jalapeño, Tomatoes, home made Spaghetti	
<b>Pappardelle Meatballs</b>	<b>14</b>
Ribbon Shaped Pasta and Home Made Meat Balls	
<b>Sicilian Ziti Timballo</b>	<b>13</b>
Sausage, Ham, Tomato Sauce, Eggplant, Hard Egg, Pecorino and Mozzarella,	

### Entrées

<b>All Natural Chicken Breast</b>	<b>14</b>
Roasted with Herbs, 5 Mushrooms, Mashed Yukon	
<b>Galletto alla Diavola</b>	<b>15</b>
Oven Roasted Spicy Cornish Game Hen with Grogonzola Sauce and Crispy Polenta	
<b>Lamb Shank</b>	<b>18</b>
Braised with Tomato and Green Peas, Over Swiss Chard Risotto	
<b>Angus Hanger Steak</b>	<b>16</b>
Barolo Reduction, Spinach, Hand Cut Fries	
<b>Beef Checks</b>	<b>17</b>
Balsamic Broccoli Rabe, Crispy Polenta	
<b>Filetto Salmone alla Livornese</b>	<b>18</b>
Scottish Salmon, Tomato Olives and Capers Sauce, Sauteed Spinach	