

## DINNER A - 52

### APPETIZERS

Stracciatella alla Romana  
brodo, egg, reggiano and parsley

Meatball  
veal, pork, tomato sauce and reggiano

Misticanza  
seasonal lettuces, fennel, celery, herbs and house dressing

### MAIN COURSE

Ricotta Gnocchi  
fresh tomato, basil and burrata

Mackerel  
tomato, olive, caper, garlic, onion, chili, anchovy and fresh herbs

Reginette  
braised beef shortrib, tomato and basil

Chicken Parm  
breaded scallopine, tomato and mozzarella

### SHARED SIDES

Rapini  
Calabrian chili and garlic

## DINNER B - 62

### APPETIZERS

Ricotta Gnocchi  
fresh tomato, basil and burrata

Stracciatella alla Romana  
brodo, egg, reggiano and parsley

Insalata di Fabbrica  
romaine hearts, pancetta, toasted focaccia and garlic anchovy dressing

Meatball  
veal, pork, tomato sauce, reggiano

### MAIN COURSE

Linguini Pesto  
basil, Reggiano, roasted pine nuts, olive oil

Reginette  
braised beef shortrib, tomato and basil

Orata  
lemon, garlic, capers, mint and toasted focaccia

Half Chicken  
pan roasted, Aleppo chili, heirloom tomato, shishito pepper, garlic, balsamic, brodo

### SHARED SIDES

Chef's Selection of 2

## DINNER C - 75

### APPETIZERS

Beef carpaccio  
fresh hens egg yolk, frisee, piave, pickled shimeji mushroom, pickled jicama, parsley, cured egg yolk and olive oil

Octopus  
ceci bean, peperonata, salami, baby arugula

Arancini  
braised shortrib, montasio, smoked tomato

### MAIN COURSE

Linguini Carbonara  
egg, double smoked bacon, reggiano

Ribeye  
grilled 10oz P.E.I grass fed ribeye, confit onion & garlic, teleggio

Orata  
toasted focaccia, garlic, capers, mint

Chicken  
breaded scallopine, tomato and mozzarella

### SHARED SIDES

Chef's selection of 3

## LUNCH A - 37

### APPETIZERS

Misticanza  
seasonal lettuce, fennel, celery, herbs and house dressing

Stracciatella alla Romana  
brodo, egg, reggiano and parsley

Insalata di Fabbrica  
romaine hearts, pancetta, toasted focaccia and garlic anchovy dressing

### MAIN COURSE

Ricotta Gnocchi  
fresh tomato, basil and burrata

Margherita Pizza  
Tomato, basil, mozzarella and olive oil

Burger  
6oz PEI grass fed, crispy genoa salami, antipasto, Havarti, baby arugula

## LUNCH B - 47

### APPETIZERS

Crostini  
roasted maitake and oyster mushroom, taleggio crema, balsamic, grilled toast

Burrata  
heirloom tomato, fresh basil, sherry vinaigrette, aged balsamic, olive oil, fleur de sel

Insalata di Fabbrica  
romaine hearts, pancetta, toasted focaccia and garlic anchovy dressing

### MAIN COURSE

Prosciutto e Arugula Pizza  
tomato, mozzarella, prosciutto and arugula

Reginette  
braised beef shortrib, tomato and basil

Ricotta Gnocchi  
fresh tomato, balsamic and basil

Grilled Skirt Steak Salad  
roasted beets, baby arugula, candied pistachios, goat cheese and apple balsamic dressing

## LUNCH C - 55

### APPETIZERS

Beef carpaccio  
fresh hens egg yolk, frisee, piave, pickled shimeji mushroom, pickled jicama, parsley, cured egg yolk and olive oil

Octopus  
ceci bean, peperonata, salami, baby arugula

Burrata  
heirloom tomato, fresh basil, sherry vinaigrette, aged balsamic, olive oil, fleur de sel

### MAIN COURSE

Linguini Pesto  
roasted pine nuts, basil, reggiano, olive oil

Ribeye  
grilled 10oz P.E.I grass fed ribeye, confit onion & garlic, teleggio

Orata  
toasted focaccia, garlic, capers, mint

Chicken  
breaded scallopine, tomato and mozzarella