

# IMPASTO

## SPUNTINI

FOCACCIA	5	CRIBEO TOSCANO	14
<i>Homemade focaccia bread, olive oil</i>		<i>Chicken liver mousse, pine nuts, focaccia</i>	
OLIVE ALL' ASCOLANA	12	MORTADELLA	16
<i>Breaded olives &amp; pork sausage meat</i>		<i>Mortadella, grissini</i>	
RICOTTA E MIELE	13		
<i>Ricotta, honey, focaccia</i>			

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## ANTIPIASTI

STRACCIATELLA	26	BURRATA	28
<i>Stracciatella cheese, heirloom tomatoes, oregano, pangrattato</i>		<i>Burrata, rapini, pesto, 'nduja butter</i>	
POLPO	28	VITELLO TONNATO	26
<i>Octopus, potatoes, green beans, cucumbers, capers, niçoise</i>		<i>Roasted veal, tuna sauce, capers, anchovies, lemon, dill</i>	
TARTARE DI TONNO	28		
<i>Red tuna tartare, chives, lemon emulsion</i>			

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INSALATA MISTICANZA  
*Mixed salad offered with a  
choice of main course*

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## PASTA-PESCE-CARNE

GNOCCHI DI RICOTTA	28	BRANZINO	38
<i>Tomato sauce, butter, parmigiano reggiano</i>		<i>Seabass, cauliflower puree, spinach, capers, lemon</i>	
TAGLIATELLE VERDI	32	MAIALE ALLA MILANESE	34
<i>Pork capicola ragu bianco, parmigiano reggiano</i>		<i>Breaded pork chop, yogurt &amp; fresh herbs, celery, grapes, pecorino</i>	
MAFALDE CON CONIGLIO	33	TAGLIATA DI MANZO	40
<i>Braised rabbit, chicory, olives, white wine, pecorino</i>		<i>Beef striploin 8oz, cherry tomatoes, pistachio pesto, fonduta sauce</i>	

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## DOLCI

CANNOLI	12	PANNA COTTA	10
<i>Ricotta, chocolate, orange, pistachios</i>		<i>Panna cotta &amp; seasonal fruits</i>	
SORBETTO	10	ESPRESSO MARTINI	16
<i>Seasonal fruits sorbet</i>		<i>Vodka, coffee liqueur, espresso</i>	