

Antipasti Appetizers

- POLPETTA DI MANZO** 12.95
Homemade meatball topped with ricotta in a tomato sauce.
- MELANZANE ALLA PARMIGIANA** 14.95
Eggplant topped with mozzarella and baked with a touch of tomato.
- COZZE TARANTINO** 14.95
Fresh steamed mussels cooked in a delicate tomato and basil sauce with garlic.
- CALAMARI FRITTI CON ZUCCHINI** 14.95
Deep fried rings of calamari and French fried zucchini in a delicate marinara sauce.
- MOZZARELLA BURRATA** 17.95
Buffalo mozzarella, sliced tomatoes and Parma prosciutto.
- MOZZARELLA CAPRESE** 13.95
Slices of fresh homemade mozzarella, fresh sliced tomatoes and basil.
- SALMONE AFFUMICATO E MOZZARELLA** 16.50
Scottish smoked salmon, mozzarella and fresh tomato
- TARTARA DI TONNO** 16.95
A tart of sushi grade tuna topped with chopped ripe avocado, crème fraiche and a touch of truffle oil, served on a bed of cucumber slices and seaweed salad.
- SHRIMP COCKTAIL** 15.95
Tender shrimps served with homemade cocktail sauce.

Zuppe - Soups

- LENTICCHIE** 9.95
Fresh lentil soup with pasta, garlic, onions, carrots, celery and spinach.
- BROCCOLI AND ZUCCHINI** 9.95
Fresh chopped broccoli and zucchini, a taste of fresh tomato and angel hair topped with parmesan cheese.
- ZUPPA DI FAGIOLI** 9.95
Tuscan white bean soup with pasta, spinach and a touch of tomato.
- ZUPPA MARE E MONTI** 12.50
Mixed fish, rice, calamari, shrimp, clams and mussels in broth with a touch of tomato and zucchini.



*Il Carpaccio di Carne

- Thin slices of raw cured Filet Mignon*
- ARUGULA CON PARMIGIANO** 14.95
Thin slices of raw cured filet mignon topped with fresh tangy arugula and shaved parmigiano cheese.
- CARCIOFO CON PARMIGIANO** 14.95
Thin slices of raw cured filet mignon topped with fresh chopped artichoke heart and shaved parmigiano cheese.

*Il Carpaccio di Pesce

- Thin slices of raw cured fresh salmon*
- ARUGULA CON PARMIGIANO** 14.95
Thin slices of raw cured fresh salmon topped with fresh tangy arugula and shaved parmigiano cheese.
- AVOCADO CON GAMBERI** 16.95
Thin slices of raw cured fresh salmon topped with fresh, ripe, avocado and butterfly shrimp with our fresh chopped tomato and basil house vinaigrette dressing.

Insalate - Salads

- Add chicken \$5.95 - Add shrimp \$7.95*
- MISTA** 8.95
Radicchio, arugula, endive, and mushrooms in a balsamic vinegar, lemon juice and diced tomato dressing.
- CESARE** 8.95
Traditional Caesar salad, topped with croutons and parmigiano cheese.
- PORTOFINO** 13.95
Portobello mushrooms marinated in a citrus olive oil. Served with arugula salad and shaved parmesan.
- AMALFI** 18.50
Plump shrimp, Mediterranean mussels, Palm Bay clams and tender squid rings, marinated in citrus olive oil dressing, topped with basil, fresh baby arugula, endive and roasted peppers.
- GAMBERI DADOLATI** 15.50
Chopped shrimp, broccoli, and diced tomato, in a balsamic vinaigrette dressing over mixed green.
- INSALATA VILLAGGIO** \$15.50
Mixed green, romaine lettuce, avocado, and cherry tomato in lemon olive oil and balsamic dressing, topped with marinated chopped shrimps
- GRECA** 14.95
Romaine lettuce, tomatoes, cucumbers, onions, bell peppers, olives, feta cheese, pepperoncini and lemon olive oil dressing, with a touch of oregano.
- ST. TROPEZ** 15.95
Romaine lettuce, boiled potatoes, string beans, olives, fresh tuna, boiled eggs and artichokes in a lemon olive oil dressing.
- MISTICANZA SALAD** 12.95
Baby greens, cherry tomato, goat cheese, caramelized walnuts, honey, Dijon mustard dressing.

La Pasta

*Whole wheat pasta available upon request 5.95
Gluten free pasta available upon request 7.95*

- Add Chicken \$5.95 Add Shrimp \$7.95*
- CAPELLINI POMODORO** 15.95
Angel hair pasta fresh in tomato sauce with garlic and basil.
- FETTUCCINI ALFREDO** 17.95
Fettuccini in a classic Alfredo cream sauce.
- FUSILLI AL TELEFONO** 16.95
Spring shaped pasta, tomato, basil, pieces of mozzarella and sprinkled parmigiano.
- CAPELLINI PRIMAVERA** 16.95
Angel hair pasta with fresh vegetables and marinara sauce.
- SPAGHETTI MEATBALLS** 18.95
Spaghetti in our homemade tomato sauce with our traditional meatballs.
- TORTELLINI AURORA** 18.95
Rounded pasta filled with veal with green peas, served in a pink cream sauce.
- AGNOLOTTI DEL MAGNIFICO** 18.95
Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.
- LASAGNA** 19.95
Homemade pasta with bechamel and bolognese sauce.
- LINGUINE DEL SELVAGGIO** 17.95
Flat thin pasta in garlic and oil, topped with mixed mushrooms, mozzarella, sundried tomatoes and spinach.
- PENNETTE HARRY'S BAR** 16.95
Penne pasta in garlic and olive oil sauce with fresh spinach, sprinkled parmigiano cheese, sundried tomatoes and pinenuts with a touch of tomato.
- FETTUCCINE DOLCE VITA** 20.95
Homemade fettuccine in a cream sauce with mixed mushroom and peas.
- RAVIOLI DI PORCINI** 21.95
Ravioli stuffed with fresh porcini mushrooms and chicken in saffron cream sauce.
- LINGUINE VONGOLE** 22.95
Flat thin pasta, fresh clams in tomato sauce or white clam sauce.
- LINGUINE NETTUNO** 24.95
Flat thin pasta served in an array of fresh mixed seafood and fish with tomato.
- PARPADELLE TRE GUSTI** 19.95
Fresh wide fettuccini pasta in meat sauce with three cheeses.
- RIGATONI DEL DIVINO** 17.95
Tube shaped pasta in tomato sauce with aged ricotta and pecorino cheeses.
- RIGATONI MELANZANE** 16.95
Tube shaped pasta with garlic, roasted eggplant, fresh tomato sauce, basil and fresh mozzarella.

Risotto

- RISOTTO AI PORCINI** 26.95
Carnaroli rice with mixed mushrooms and truffle oil.
- RISOTTO PRIMAVERA** 24.95
Carnaroli rice with fresh vegetables of the day.
- RISOTTO FRUTTI DI MARE** 28.95
Carnaroli rice in saffron sauce with an array of fresh seafood and fish with a touch of tomato sauce.
- RISOTTO DOLCE VITA** 29.95
Carnaroli rice with spinach, goat cheese and shrimps.



Carni - Meats

- LAMB SHANK** 30.95
Slow cooked in red wine, with celery, carrots, onions and herbs served with risotto milanese.
- SCALOPPINI MONTECARLO** 28.95
Veal scaloppini sautéed with a touch of brandy and cream with slices of mixed mushrooms.
- SCALOPPINI PORTOBELLO** 27.95
Veal scaloppini sautéed with a touch of marsala wine, topped with sliced mixed mushrooms.
- SCALOPPINI PICCATA** 26.95
Veal scaloppini, served in a light lemon white wine sauce with roasted peppers and capers.
- LOMBATA MILANESE** 30.95
Flattened veal chop lightly breaded and pan fried, topped with insalata tricolore with house made tomato dressing.
- LOMBATA PARMIGIANA** 32.95
Flattened veal chop lightly breaded, topped with marinara sauce and melted mozzarella.
- LOMBATA PASSANA** 32.95
Flattened veal chop sautéed with garlic, mushroom, artichoke and tricolor salad.
- BISTECCA ALLA GRIGLIA** 35.95
New York sirloin steak on the charcoal with sea salt.
- BISTECCA CIPRIANI** 35.95
New York Sirloin steak sautéed with green peppercorn, brandy and a touch of cream. Served with vegetable of the day and potato.
- BISTECCA GORGONZOLA** 35.95
New York Sirloin grilled with sea salt served with caramelized onions and gorgonzola cream sauce.
- FILET MIGNON** 38.95
Filet with mushrooms and onions in Dijon-mustard brandy sauce with a touch of cream.

Pesce - Fish

All dishes are served with fresh vegetable of the day and sliced potatoes gratinee.

- CORVINA FRANCESE** 26.95
Fresh Corvina egg wash, served in a lemon sauce with a touch of white wine and chopped shrimp.
- SALMONE A LETTO** 27.95
Fresh Atlantic salmon sautéed, served with potato and spinach with roasted garlic on top.
- SALMONE MONTAROSA** 29.95
Fresh salmon filet smothered in a brandy lobster cream sauce with shrimp.
- TONNO AMMIRAGLIO** 28.95
Fresh tuna steak sautéed in lemon white wine sauce with mushrooms and asparagus.
- DENTICE PESCATORE** 31.95
Fillet of fresh red snapper, sautéed with onions, fresh tomatoes, white wine and clam juice. Topped with chopped shrimp.



La Pizza

- MARGHERITA** 15.95
Tomato and mozzarella.
- CAPRICCIOSA** 17.95
Tomato, fresh artichokes and mozzarella.
- PEPPERONI** 16.25
Mozzarella, tomato sauce and pepperoni.
- ORTOLANA** 17.25
Tomato sauce, mozzarella, spinach, zucchini, mushrooms, garlic and olive oil.
- QUATTRO FORMAGGI** 17.25
Tomato sauce, mozzarella, ricotta, fontina and feta cheese.
- PORTOBELLO** 16.95
Tomato sauce, fresh Portobello mushrooms and mozzarella.
- PIZZA PAZZA** 19.95
Tomato sauce, arugula and prosciutto.
- PIZZA INGLESE** 18.75
Smoked salmon and goat cheese.
- PIZZA HAWAIIAN** 18.95
Tomato sauce, mozzarella cheese, pineapple and sweet ham.



Pollo - Chicken

- POLLO AI CARBONI** 21.95
Breast of chicken simply done on the grill, served with vegetable of the day and potato.
- POLLO MILANESE** 21.95
Chicken breast lightly breaded, served on a bed of tricolore insalata with fresh diced tomatoes, onions, olive oil, lemon juice and balsamic vinegar.
- POLLO PARMIGIANA** 24.95
Breast of chicken lightly breaded, marinara and melted mozzarella. Served with vegetable of the day and potato.
- POLLO PICCATA** 21.95
Breast of chicken sautéed in a lemon white wine sauce with roasted peppers and capers.
- POLLO MARSALA** 22.95
Breast of chicken sautéed in marsala wine with fresh mixed mushrooms, served with vegetable of the day and potato.
- POLLO FARCITO** 22.95
Breast of chicken stuffed with fresh spinach and mascarpone cheese, topped with mozzarella gratinee with a touch of cream.
- POLLO CAPRESE** 24.95
Sautéed chicken breast with shallots, white wine and lemon sauce, topped with fresh sliced tomato, homemade buffalo mozzarella and a touch of oregano.



LUNCH SPECIALS

\$19.95

MONDAY-FRIDAY 11:30AM-4:00PM

ALL LUNCH SPECIALS INCLUDES CHOICE OF HOUSE SALAD OR SOUP OF THE DAY

- FOCACCIA PRIMAVERA**
Homemade pizza stuffed with broccoli, zucchini, artichoke hearts, spinach and mozzarella.
- FOCACCIA VILLAGGIO**
Homemade pizza stuffed with goat cheese, smoked salmon, red onions and capers.
- GRILLED CHICKEN PANINNI**
Breast of chicken grilled to perfection with Portobello mushrooms, sliced fresh tomato, basil and mozzarella served with sweet potato fries.
- ROASTED SAUSAGE PANINNI**
Homemade Italian sausage sautéed with roasted bell peppers, fontina cheese, a touch of marinara sauce and caramelized onions, served with sweet potato fries.
- PANINI NAPOLITANO**
Prosciutto, mozzarella, tomato, basil and olive oil, served with sweet potato fries
- MEATBALL PARMIGIANA PANINNI**
Meatballs, tomato sauce, ricotta cheese, parmesan and melted mozzarella with sweet potato fries.
- INSALATA AMALFITANA**
Tricolor salad with housemade tomato dressing, topped with marinated Portobello, roasted peppers, artichoke, basil and fresh mozzarella with pesto aioli.
- MISTICANZA WITH BLACKENED SHRIMP**
Medley of fresh baby greens, cherry tomatoes, creamy French goat cheese, caramelized walnuts with honey Dijon mustard dressing.

Gluten Free Choice

(AVAILABLE ALL DAY)

- *Grilled salmon served with gluten free pasta in marinara sauce \$32.95
- *Grilled sirloin served with gluten free pasta in garlic and oil or marinara sauce with vegetables \$37.95
- *Grilled chicken paillard topped with roasted garlic, mushrooms and sundried tomatoes on a bed of sautéed spinach \$26.95
- *Gluten free pasta with homemade Bolognese sauce and fresh grated parmesan cheese \$23.95
- *Gluten free Desserts; (lemon sorbet, ricotta cheese cake or vanilla ice cream) \$10

Kids Menu

(AVAILABLE ALL DAY)

- CHICKEN FINGERS**
With French fries \$12.95
- PASTA 10.95**
With homemade meatball in marinara sauce or Alfredo sauce
Add chicken \$5
- BAMBINO'S PIZZA MARGHERITA 12.95**
Add chicken \$5
- FRIED SHRIMP**
With French fries \$16.95
Add chicken \$5

Side Dishes

(Available all day)

- *BROCCOLIS, ZUCCHINI, GREEN BEANS OR CARROTS 4.95
- *SPINACH, ASPARAGUS, ROASTED PEPPERS OR ARTICHOKE 5.95
- *HALF ORDER OF ANY PASTA AVAILABLE UPON REQUEST (PRICE VARIES)