

Primi Piatti

ANTIPASTI BOARD 18/25
daily meat and cheese selections

CALAMARI FRITTI 10
marinara fresca and caper aioli

GRILLED LONG STEM ARTICHOKEs 16
lemon basil aioli

FRESH MUSSELS 14
spicy tomato broth, grilled bread

CRABMEAT CONTESSA 19
fried eggplant, lump crabmeat, tomato, caper aioli

TRUFFLED MAC & CHEESE 16
crispy pancetta, penne, bread crumb

PASTA PISELLI 15
basil tagliatelle, pancetta, sweet peas, pine nuts, pecorino

HOUSE-MADE RAVIOLI 13
caramelized eggplant, ricotta, tomato demi

i Contorni

8

RISOTTO DEL GIORNO

FRIED BRUSSEL SPROUTS

MEATBALLS & RUSTICA

GARLIC GREEN BEANS

BROCCOLINI

PARMESAN POLENTA

Zuppa e Insalata

ZUPPA D'IERI 8
yesterday's soup

TOMATO BASIL 8

GUAPPO CHEF SALAD 16
cured meats, provolone, pecorino, olive salad,
basil-roasted artichokes, roasted red peppers, sun-dried tomatoes,
eggplant croutons, house vinaigrette

ROASTED SALMON SALAD 18
flaked salmon, capers, sweet peppers, lemon basil aioli,
spinach, grape tomato, grilled bread

CAESAR 9
romaine, pecorino, eggplant croutons, House-made dressing

MISTA 9
mixed greens, pecorino, olive salad, eggplant croutons,
house vinaigrette

CAPRESE 12
Roma tomato, fresh mozzarella, basil leaves

Specialita

MARIO'S LASAGNA 17

SPAGHETTI BOLOGNESE 19
slow-cooked meat sauce, meatballs

MARSALA PORK CHEEK 25
braised pork cheek, mushroom, dry marsala,
veal demi-glace, parmesan polenta

PARMIGIANA
VEAL 26 CHICKEN 21 EGGPLANT 18
breaded scaloppini, parmesan, mozzarella,
marinara fresca, linguine

Secondi Piatti

LINGUINE TRITONE 32
crabmeat, lobster, shrimp, mushrooms,
spinach, sherry cream sauce

PESCE DEL GIORNO MP
featuring daily preparation

PALERMO
VEAL 26 CHICKEN 21 EGGPLANT 18
breaded scaloppini, tomatoes, mushrooms, capers and
lemon butter sauce, angel hair

MOLLI
VEAL 26 CHICKEN 21
floured scaloppini, basil roasted artichoke hearts, lemon
caper butter sauce served with sautéed green beans

A.O.C. 26
lump crabmeat, anchovy, olive oil, pine nuts, capers,
spaghetti, red pepper flakes

WILD BOAR RAGU 25
Louisiana wild boar, cured meats, boar sausage, tomato
demi-glace, ricotta, pappardelle

BISTECCA CON GAMBERETTI 34
grilled 8 oz filet, shrimp, sun-dried tomato, white wine
bordelaise, linguine

POLLO ARROSTITO 28
oven roasted de-boned half chicken, risotto del giorno,
broccolini, white wine pan sauce (please allow at least a
25-min. cook time)

VONGOLE 23
fresh clams, garlic-white wine sauce, spaghetti

SAUSAGE & RIGATONI 21
House-made Italian sausage, broccolini, caramelized fennel,
tomato, garlic, white wine, olive oil