

## PER LA TAVOLA

for the table

### CHEF'S SELECTION OF SALUMI & FORMAGGI

five cured meats	25
five cheeses	22

## LUGO MOZZARELLA BAR

### SEMPLICE

sea salt, extra virgin olive oil

### PEPPERONCINI

sopressata, fire roasted peppers, calamata olives

### CAPRESE

vine tomatos, sweet basil, balsamic glaze

15

## PIZZA NAPOLETANA

<b>MEATBALL</b> ricotta, mozzarella, roasted tomatoes, carmelized onions	16
<b>MARGHERITA</b> fresh tomatoes, mozzarella	13
<b>QUATTRO FORMAGGI</b> pecorino, parmigiano, robiola, ricotta	14
<b>WILD MUSHROOM</b> provolone, tomatoes, parmigiano	14
<b>SAUSAGE</b> broccoli rabe, provolone	14
<b>PROSCIUTTO</b> arugula, parmigiano	16

## INSALATA

### MISTICANZA

hearty greens, mushrooms, celery, vine tomatoes, cucumbers, balsamic vinaigrette

### VINE TOMATOES

red, yellow tomatoes, shaved ricotta salata, house olive oil

### CLASSIC "CAESAR"

romaine, parmigiano, anchovy-lemon dressing

### TRI COLORE

shaved parmigiano & pignoli vinaigrette

### BEEF CARPACCIO

black pepper crusted, mushrooms, truffle vinaigrette

### ROASTED BEET SALAD

yogurt, hazelnuts, crispy fried shallots, balsamic glaze

### TUNA TARTAR ALLA SICILIANA

ahi tuna, farro, caper & croutons

## ANTIPASTI

### MOZZARELLA EN CARROZZA

fried mozzarella, pomodoro sauce

### FRANTOIANA

traditional tuscan vegetable bean soup, crostone

### GNOCCHI ALLA ROMANA

semolina gnocchi, truffles, mushrooms, parmigiano

### CALAMARI FRITTI

fra'diavolo sauce

### ARTICHOKES ALLA LUGO

crispy artichokes, lemon aioli

### MEATBALLS POMODORO

pomodoro sauce, parmigiano

## CONTORNI

one 6 / two 10

### BROCCOLI RABE

### RUSTIC FRIED POTATOES

### GARLICKY GREEN BEANS

### TRUFFLED WILD MUSHROOMS

### WILTED BABY SPINACH

## PASTA FRESCA

### SPAGHETTI POMODORO

fresh tomato sauce, basil & parmigiano

### TROFIE AL PESTO

hand rolled twisted pasta, fresh basil pesto & rock shrimp

### GNOCCHI DI PATATE

heirloom tomatoes, arugula & ricotta salata

### LINGUINE ALLE VONGOLE

clams, zucchini, cherry tomatoes

### RAVIOLI DI SPINACI

spinach, fresh ricotta, butter & sage

### RIGATONCINI BOLOGNESE

small hollow pasta with traditional ragu & parmigiano

### ORECCHIETTE

sweet sausage, broccoli rabe, pecorino

## SECONDI

### VEAL MILANESE 37

breaded veal chop, arugula tomato & red onion

### BRANZINO ALLA MEDITERRANEA

asparagus, cherry tomatoes & salsa verde

### SALMON AL FORNO

barley & celery root risotto, leek fondue

### SCALLOPS AL CAVOLFIORRE

cauliflower puree, black truffle & crispy prosciutto

### CHICKEN AL FORNO

creamed truffle potatoes, natural jus

### VEAL PICATTA

lemon-caper sauce

### CHICKEN ALLA PARMIGIANA

mozzarella, pomodoro sauce

### BRAISED SHORT RIBS

creamy polenta, porcini mushroom sauce

### SKIRT STEAK TAGLIATA

chianti onions, rustic fried potatoes

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