

ANTIPASTI

ZUPPA | 10

creamy broccoli passato, rolie haus red rock cheddar, croutons, crispy pancetta

BURRATA | 18

fresh mozzarella filled w/ apple & beet ricotta, watermelon radish puree, roasted beets, arugula, grilled ciabatta

CALAMARI FRITTE | 17

crispy calamari, arrabbiata

COZZE ALLA POSILLIPO | 20

moosabec mussels, tomatoes, capers, oregano, chili flake, white wine, garlic rubbed focaccia bruschetta

WAGYU BEEF CARPACCIO | 23

thin sliced raw wagyu beef, dijon, arugula, parmigiano reggiano, crispy capers

PESCE CRUDO | 22

chopped bigeye tuna, dijon mustard, olive tapenade, capers, endive, grilled ciabatta crostini

CHARCUTERIE BOARD | 24

wagyu beef bresaola, pork lonza, whipped pork lardo, sourdough crostini, pickled watermelon radish, giardiniera, honey-rosemary dijon

SAUSAGE & MUSHROOM SPADINO | 16

house italian sausage, button mushrooms, focaccia, fennel gremolata

INSALATE

MISTICANZA | 13

field greens, kalamata olives, radish, meyer lemon citronette

CAESAR | 14

hearts of romaine, focaccia croutons, parmigiano reggiano

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY YOUR

SERVER IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS. **MAY SUBSTITUTE WITH GLUTEN FREE RICE SPAGHETTI- 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

PIZZE

QUATTRO FORMAGGIO | 22

mozzarella, fontina cheese, grana padano, cambozola cheese, basil pesto

TOSCANA | 23

pork sausage, caramelized onions, roasted garlic, spinach, cambozola cheese

PROSCIUTTO | 24

parma prosciutto, arugula, fontina cheese, sunny side up egg, mission fig and balsamic gastrique

PRIMI

SMOKED CONGER EEL | 19 / 37

uni butter, capellini pasta, grilled romanesco, macerated watermelon radish

PANSOTTI FILLED W/ BUTTERNUT SQUASH | 18 / 32

brown butter, crispy sage, walnuts, grana padano

SPAGHETTI CACIO E PEPE** | 11 / 20

black pepper, pecorino pepato

PAPPADELLE BOLOGNESE | 16 / 31

pork & beef bolognese, parmigiano reggiano

SPAGHETTI POMODORO E MELANZANE** | 15 / 29

eggplant, chianti-tomato sauce, basil, ricotta salata

CONTORNI | 8

asiago potato mashers

fennel and apple coleslaw

braised collard greens w/ pancetta & apple

grilled broccoli w/ pecorino pepato

SECONDI

CIOPPINO (LIVORNO STYLE SEAFOOD STEW) | 41

countneck clams, mussels, atlantic halibut, tuna, shrimp, herbed tomato brodetto, garlicky focaccia

RISOTTO DEL GIORNO | 44

braised and smoked beef osso buco, risotto made w/ taleggio cheese, spanich

SPAGHETTI ALLA CARBONARA** | 32

spaghettini pasta, pancetta, cream, scallions, locatelli pecorino romano, parmesan frico, poached egg

BUCATINI CON VONGOLE ** | 39

littleneck clams, bucatini pasta, white wine butter, basil

LASAGNE ALLA BOLOGNESE | 34

sheets of spinach pasta with beef & pork bolognese, besciamella, pork sausage, fresh mozzarella

GULF SHRIMP SCAMPI ** | 38

tagliatelle pasta, fermented chile aioli, brussels sprouts,, herb bread crumbs

BISTECCA TAGLIATA CON PATATINE FRITTE* | 39

grilled beef hanger steak, french fries, sauteed spinach, chianti ridurre

OAK GRILLED ATLANTIC HALIBUT | 42

preserve meyer lemon mashers, grilled radicchio, roasted romanesco, apple gremolata

OVEN ROASTED PEACEFUL PORKCHOP | 39

roasted red potatoes, braised collard green w/ pancetta & apple, mushroom riduree

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SPECIALTY COCKTAILS

GEPPETTO | 12

GRAY WHALE GIN, LILLET BLANC, CAPPALETTI
VINO APERITIVO, CAMPARI, ORANGE BITTERS,
LEMON

THE VARIATION | 12

GEM & BOLT MEZCAL, CRÈME DE VIOLETTE,
LILLET BLANC, LEMON

SERGIO LEONE | 12

GIN, MIRTO, CONTRATTO APERITIF,
DRY VERMOUTH, ORANGE BITTERS

VESPA | 12

REPOSADO, JALAPEÑO HONEY, LEMON
BRUT ROSE

BILLY RAY VALENTINE, CAPRICORN | 13

BOURBON, AVERNA,
ANGOSTURA BITTERS

CURTAIN CALL | 13

MEZCAL, AMARO NONINO,
PERUVIAN CHOCOLATE
BITTERS

PRETTY PAPER TIGER | 13

COGNAC, BENEDICTINE, CINNAMON, LEMON

MUSICA E MORTA | 14

BEN MILAM SINGLE BARREL, RYE, CYNAR, LEMON

ANTIPASTI

SMALL ANTI \$5.00

MEDIUM ANTI \$10.00

LARGE ANTI \$15.00

HOUSE GIARDINIERA

CASTELVETRANO OLIVES

MIXED ITALIAN OLIVES

MARINATED BUTTON MUSHROOMS

WHITE ANCHOVIES, CAPERS, HERB OIL

CHERRY PEPPER, PROSCIUTTO, PROVOLONE \$1.75ea

Vespaio
R I S T O R A N T E

