




MYSTICO

CUCINA ITALIANA



.....

BY HAND

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SPAGHETTI ALLA CHITARRA 36
 Crab, Confit Tomato,
 Calabrian Chili, Lemon, Basil

BUCATINI CACIO E PEPE 30
 Black pepper, Pecorino

SPINACH PAPPARDELLE 38
 Duck Ragu, Crispy Duck Skin,
 Parmigiano Reggiano

BUCATINI ALLA CARBONARA 33
 Black pepper, Pecorino, Guanciale, Egg

RAVIOLO ALLA BOLOGNESE 37
 Brown Butter Spinach, Bechamel

BUCATINI ALLA AMATRICIANA 34
 Black pepper, Pecorino, Guanciale,
 Pomodoro, "Maplebrook" Burrata

TAGLIATELLE 38
 Sausage Kale Squash Ragu, Local
 Mushrooms, Crispy Parmigiano

RIGATONI ALLA ZOZZONA 36
 Black pepper, Pecorino, Guanciale, Egg,
 Pomodoro, Stracciatella

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BY SEA

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OLIVE OIL POACHED HALIBUT 41
 Crispy Potato, Swiss Chard, Chanterelle Mushrooms, Crispy Pancetta, Meyer
 Lemon Sauce

BRAISED OCTOPUS CIOPPINO 52
 Octopus, Mussels, Crab, Nduja, Confit Tomato, Roasted Fennel,
 Cipollini Onions, House Made Focaccia

MENU CREATED BY CHEF MICO CONTRERAS

*CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF
 FOODBORNE ILLNESS*

PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES




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... **TO START** ...

LITTLE LEAF SALAD 14
Pecorino, Lemon, Sicilian Olive Oil
Garlic Breadcrumbs

RADICCHIO PANZANELLA 19
Shaved Fennel, Cherry Tomatoes,
Croutons, Blood Orange, Stracciatella,
Balsamic Oro Nero

FRIED ARTICHOKE 23
Romesco Aioli, Peperonata,
Preserved Lemon

FOIE GRAS AU TORCHON 29
Fig Balsamic Compote, Smoked
Duck Breast, Pinecone Bud Syrup

LOBSTER BURRATA 27
Basil Pesto, Crispy Sunchoke, Confit
Tomato, Taggiasca Olive, Lemon
Anchovy Aioli

... **CRUDO** ...

OYSTERS ON A HALF SHELL 3.95 E.
Calabrian Chili Mignonette,
Pomegranate Granita

TUNA TARTARE 24
Caper, Red Onion, Taggiasca Olives,
Charred Salsa Verde, Fried Pasta

KANPACHI CRUDO 24
Kumquat Aguachile, Cherry,
Pistachio Chili Crunch

FLUKE CRUDO 24
Pickled Grapes, Blistered Shishito
Peppers, Lemon, Buttermilk Fried Shallot

TASTING OF ALL CRUDOS 29

BEEF CARPACCIO 29
Prime Tenderloin, Shaved Foie Gras,
Poached Quince, Mimolette, Fennel,
Basil, Fried Caper

... **TO SHARE** ...

CHEESE BOARD 27
European Cheeses with Seasonal Fruit,
Nuts, Local Honey,
House Made Focaccia

CHARCUTERIE BOARD 27
Prosciutto, Speck, Capocollo,
Giardiniera, Seasonal Fruit, Nuts,
House Made Focaccia

HOUSE MADE FOCACCIA WITH ALL 21
With Eggplant Caponata (12),
With Whipped Ricotta (9),
With Olio Verde Sicilian olive oil (9)

ANTIPASTO BOARD 36
"Maple Brook" Burrata, Italian Cured Meats,
Giardiniera, Eggplant Caponata,
Italian olives, Seasonal Fruit, Nuts