

antipasti & salads

ANTIPASTO FOR THE TABLE marinated artichokes cured Italian meat, eggplant caponata, roasted peppers, mozzarella bocconcini & risotto fritters	\$18	ITALIAN STYLE CHEESES FOR THE TABLE Midnight Moon, Dolce Gorgonzola, Timberdoodle & Parmigiano Reggiano	\$14
FRIED CALAMARI lemon caper aioli & spicy tomato sauce	\$11	TENDER LETTUCE radishes, carrots, crumbled croutons & white balsamic	\$9
GRILLED OCTOPUS salsa verde, fingerling potatoes, & roasted peppers	\$11	CAESAR SALAD romaine, radicchio, garlic croutons & Parmigiano Reggiano	\$8
PAN SEARED HUDSON VALLEY FOIE GRAS pineapple mostrada, pistachio & brioche toast	\$14	BOSTON BIBB SALAD red onions, cucumber, sun dried tomatoes, pine nuts, gorgonzola & lemon vinaigrette	\$8
PROSCIUTTO DI PARMA black truffle artichoke tapenade & crostini	\$10	TOSCANO SALAD tomatoes, mozzarella, olives, artichoke, polenta croutons, green beans & balsamic	\$9
CALDO "CAPRESE" oven roasted Kumato tomatoes, buffalo milk mozzarella & garlic breadcrumbs	\$9	WARM PISTACHIO CRUSTED GOAT CHEESE SALAD local apples, frisée salad & cider vinaigrette	\$9
MARINATED BABY BEETS hazelnuts, cara cara oranges, & local honey	\$8	ITALIAN CHEF SALAD salumi, hardboiled egg, chick peas, red leaf lettuce, caciocavalla, pumpkin seeds & Chianti vinaigrette	\$9
VEAL & RICOTTA MEATBALLS crostini, pomodoro & parmesan	\$9		
RED GRAPE, ROSEMARY, CARMELIZED ONION & GOAT CHEESE FLATBREAD for the table	\$6		

artisanal pizzas

SICILIAN FISHERMANS PIE fried calamari, shrimp, cherry peppers, capers, red onions, San Marzano tomatoes & mozzarella	\$18	FIG PIE Fresh mozzarella, gorgonzola, rosemary, Prosciutto Di Parma & arugula salad	\$15
MARGHERITA San Marzano tomatoes, fresh mozzarella & basil add Prosciutto	\$14 \$3	WILD MUSHROOM Fresh mozzarella, Romano, Fontina, basil & truffle oil Add Cage Free Egg \$1	\$15
BIANCO fresh ricotta, goat cheese, red onion, pistachio & truffle honey	\$16	ARUGULA fresh mozzarella, plum tomatoes, caramelized onions, arugula salad	\$15
SHRIMP fresh mozzarella, artichokes, plum tomatoes & arugula salad	\$17	GRILLED CHICKEN Fresh mozzarella, pancetta, roasted peppers, pine nuts & basil pesto	\$16
ITALIAN SAUSAGE broccoli rabe, ricotta, mozzarella & roasted garlic	\$16	PINEAPPLE Prosciutto, San Marzano tomatoes & fresh chilies	\$16
PEPPERONI San Marzano tomatoes, fresh mozzarella, Romano, red onion & oregano	\$15	PORCHETTA (Shave Italian Roast Pork) caramelized onions, aged provolone & rosemary	\$16

pasta

WHOLE WHEAT & GLUTEN FREE PASTA AVAILABLE UPON REQUEST

HOUSEMADE BRAISED BEEF OXTAIL AGNOLOTTI beef brodo & horseradish gremolata	as app \$10	\$20
GRANDMOTHER'S RAVIOLI roasted chicken, ricotta, prosciutto, Parmigiano & creamy sage butter	as app \$9	\$18
PENNE ALA VODKA sun dried tomatoes, basil, cream & Grana Padano	\$16 add chicken \$17 or shrimp	\$19
RUSTICHELLA RIGATONI BOLOGNESE classic meat sauce, fresh ricotta & grated nutmeg		\$17
HOUSEMADE TAGLIATELLE ragu of braised duck leg, plum tomato, orange, green olives & bitter chocolate		\$17
RUSTICHELLA GARGANELLI Prosciutto, cream, radicchio, peas, truffle butter & Parmigiano		\$18
WOOD OVEN BAKED RIGATONI Italian sausage, peas, plum tomatoes, cream & mozzarella		\$18
CAVATELLI ALLA PUGLIESE Italian sausage, broccoli rabe, chick peas & plum tomato		\$17
WOOD OVEN BAKED LASAGNA ALLA TOSCANO meat sauce ragu, ricotta, Romano & arugula salad		\$18
ORECCHIETTE jumbo shrimp, Tuscan cauliflower, red onion & garlic crumbs		\$20

main plates

MUSTARD BBQ CEDAR PLANKED SALMON potato puree, tender leeks, & French green beans	\$24
BLACK SEA BASS red wine & beet risotto, winter citrus, toasted almonds & balsamic saba	\$27
GRILLED PRAWNS green beans, romesco sauce & toasted almonds	\$22
WOOD OVEN ROASTED FREE RANGE CHICKEN Torino potatoes, broccolini & roasted chicken au jus	\$20
CHIANTI BRAISED LAMB SHANK Anson Mills Polenta, aged goat cheese & baby root vegetables	\$25
VEAL PARMIGIANA Amatriciana sauce, fresh mozzarella & house made Cavatelli	\$25
GRILLED CERTIFIED DALTON RIDGE NEW YORK STRIP potato puree, broccoli rabe glazed cipollini onions & red wine sauce	\$28
24 HOUR CURED PORK CHOP sweet potato puree, truffle honey & toasted hazelnuts	\$21