

SECONDI

Anatra	22.50
Pan Seared duck breast with pomegranate vinaigrette served with “corn crema” and baby arugula-celery root salad.	
Cotoletta di Maiale	22.50
Grilled porcini-rubbed Pork Chop with roasted Brussels Sprouts with crispy pancetta.	
Tagliata	22.95
Grilled Natural hanger steak (Creekstone Farms) with “Chimichurri” served over arugula with rosemary-roasted potatoes.	
Striped bass piccata	22.50
Roasted Long Island stripped bass with lemon-caper sauce s/w braised kale.	

CONTORNI

Braised Tuscan kale with shallot and capers	6.00
Sauteed spinach with garlic and extra virgin olive oil	6.00
Caramelized Brussels sprouts with crispy pancetta	7.00
Sweet-sour cauliflower with raisins and pine nuts.	6.00
Spicy sauteed broccoli rabe with Calabrian chili	7.00

HOT DRINKS

Espresso	3.00
Capuccino	4.00
Café Americano	3.00
Selection of tea	2.50



2018

SOFT DRINKS

Aranciata, Limonata San Pellegrino	2.75
Sparkling water	4.5

BEERS 7 00

Peroni (Italy)

Moretti La Rossa (Italy)

Six Point Sweet Action (Brooklyn)

Ballast Point Bonito (California)

Coney Island Mermaid (Brooklyn)

Menabrea Ambratta (Italy)

INSALATE

Mista Organic greens, roasted tomatoes, buffalo mozzarella and pine nuts.	9.95
Pecoraio Shaved brussels sprouts, marcona almonds, pecorino Romano & citrus dressing.	10.95
Arcobaleno Grilled corn, fire roasted peppers, avocado, arugula & shaved Parmigiano cheese (24 months aged).	10.95
Mela Baby Arugula, apples, toasted hazelnuts and Gorgonzola Mountain Aged (Lombardy)	9.95

ANTIPASTI

Sarde Arrosto Cast Iron-roasted fresh Portuguese sardines with sweet-sour cauliflower drizzled with paprika oil.	10.95
Prosciutto e Pecorino Prosciutto di Parma, Bosc Pear, pecorino Toscano (30 days aged) with fig-balsamic reduction.	13.95
Carpaccio Creekstone Farm filet mignon carpaccio, wild baby arugula, marinated Aged Asiago cheese and capers.	10.95
Polenta Grilled organic polenta with wild mushroom Fricassée & Val d'aosta fontina cheese.	9.95
Calamari Grilled marinated calamari with arugula and Meyer lemon marinated red onions.	11.95
Bruschetta di Parma Fig jam, Prosciutto di Parma and Gorgonzola cheese on toasted rustic bread.	9.50
Mozzarella di bufala Buffalo mozzarella (Napoli) with roasted butternut squash & mushrooms with brown butter vinaigrette.	10.95

HOMEMADE PASTA

PROUDLY MADE WITH NEW YORK AND MAINE ORGANIC GRAINS*

Fettuccine con ragu d'anatra Fettuccine "Di Grano Arso" with braised duck ragu and mushrooms	17.50
Spaghetti Calabrese Black spaghetti with shrimp, chorizo and spicy calabrian tomato sauce	17.50
Ravioli Di Caprino Goat cheese and scallion ravioli with black olive-tomato butter	15.95
Spaghetti al Granchio Black spaghetti with wild blue crab meat, scallion, lemon and calabrian chilli	17.95
Ravioli di Zucca Roasted butternut squash ravioli with mascarpone cheese and sage	15.95
Bolognese della Nonna Rigatoni with Grandma's Bolognese sauce	15.95
Pappardelle Egg pappardelle with honey-braised short rib ragu	16.95
Spaghetti alle vongole Spaghetti with Manila clams, leeks and saffron in a white wine sauce	17.95
Rigatoni "alla Norma" Rigatoni with eggplant, tomato sauce, fresh basil & fior di latte Mozzarella	15.95
Fettuccine cacio e funghi Egg fettuccine with wild mushrooms, light cream sauce & pecorino Romano	16.50

Whole wheat and gluten free pasta available upon request. Add \$1

RISOTTO

(please allow 20 minutes):

Risotto Selvagio Risotto with wild rice, butternut squash and wild mushrooms	15.95
Risotto Bianco Cauliflower & parmigiano cheese risotto topped with "anchovie pangrattato"	15.95
Risotto Pugliese Risotto with spicy Italian sausage & broccoli rabe	15.95
Risotto pollaio Risotto with organic chicken, kale and ricotta salata	15.95
Risotto Nero Squid ink risotto with calamari, parsley and white wine	17.95
Risotto ai frutti di mare Seafood risotto "Alla Milanese"	17.95

All of our pasta, bread and desserts are made fresh everyday on the premises

20 % gratuity will be added to all parties of 6 or more

