



FIRST 7

Local Lettuces	\$12.00
feta, lime vinaigrette, pickled melon	
Shaved Farm Vegetable Salad	\$13.00
pickled chioggi beets, scape aioli, crisp farro flatbread	
Lourdes Burrata Stuffed With Spiced Anchovy	\$15.00
pickled eggplant, chicory	
Striped Bass Crudo	\$14.00
capers, honey vinegar, squash blossoms, mint	
Roasted Stuffed Squid	\$16.00
pork sausage, spicy greens, squid ink	
Prosciutto Di Parma	\$16.00
stracciatella, parmigiano reggiano, favas	
Pat And Barbaras Perfect Grilled Littlenecks	\$18.00
andouille, toasted garlic bread	

SECOND 6

Chilled Curried Zucchini Soup	\$14.00
jonah crab, fregola, almonds, too many herbs	
Fishermans Soup	\$15.00
rouille, gruyere, basil oil	
Orecchiette	AVAILABLE OPTIONS
greens, garlic scapes, housemade sausage	
	\$15.00
	\$28.00
Lobster Bucatini	AVAILABLE OPTIONS
green and red tomatoes, chilis, saffron	
	\$16.00
	\$30.00
Free Form Lasagna	AVAILABLE OPTIONS
mussels, squid, sea urchin, fennel	
	\$15.00
	\$28.00

Ricotta Gnocchi	AVAILABLE OPTIONS
green olive, pistachio, lemon	\$14.00
	\$26.00

THIRD 9

Eggplant Parmesan	\$25.00
baked tomatoes, stuffed zucchini blossoms, capers, pine nuts	
Seared Scallops	\$34.00
asian greens, chanterelles, rhubarb relish	
Olive Oil Poached Lobster	\$40.00
garum braised tomatoes, olives, pine nuts, chickpea fries, preserved peaches	
Grilled Bluefish	\$27.00
grilled razor clams, bacon, garlic potatoes, cucumber sauce	
Pan Seared Striped Bass	\$35.00
smoked bass fritters, caponata, red pepper vinaigrette	
Smoked And Grilled Baby Chicken	\$28.00
local barley, walnuts, beets, blue cheese	
Grilled Rack Of Lamb	\$40.00
crispy belly, braised shank, baby fennel, fresh fava puree	
Slow Roasted Long Island Duck	\$36.00
braised escarole, roasted fingerlings, sicilian green olives	
Grilled Pineland Farm Sirloin Steak	\$43.00
portabella, arugula, parmigiano reggiano, truffle oil	

SIDES 6

Summer Vegetables	\$8.00
lemon zest, parsley	
Wilted Greens	\$7.00
garlic, chilis	
Crispy Confit Fingerlings	\$6.00
Local Barley	\$8.00
pea shoots, evoo	
Pan Seared Mushrooms	\$8.00
herbs, shallots, white balsamic	
Caponata	\$8.00
garlicky bread crumbs	

DESSERTS 7

Souffled Ricotta Pancake	\$12.00
grappa cherry compote, vanilla ice cream	
Summer Fruit Crostata	\$12.00
peach ice cream, brandied peaches	
Rhubarb Rose Meringue	\$12.00
pistachio, strawberry-rhubarb sorbet	
Sfogliatelle	\$12.00
raspberry mint sorbet, pine nut sauce	
Lemon Liquorice Custard	\$12.00
almond cake and blueberry compote	
Chocolate Crema	\$13.00
espresso sambuca ice cream soda	
Three Cheeses	\$16.00
almond stuffed dates	