



I CICCHETTI 5

Olive	\$5.00
marinated mixed olives with cumin and bay leaf	
Formaggi	AVAILABLE OPTIONS
(please ask your server for today’s selection) artisanal cheeses served with seasonal marmalade, almonds and honey	
	One cheese: \$6.00
	Three cheese: \$14.00
Prosciutto e Burrata	\$17.00
24 month aged Prosciutto di Parma, creamy burrata cheese and rustic filone bread with tomato	
Pizzetta Bufala e Pachino	\$14.00
grilled flat bread with pomodorini, buffalo mozzarella and arugola	
Suppli	\$8.00
Vialone nano rice croquettes with wild mix mushroom and Fior di Latte mozzarella	

GLI ANTIPASTI 7

Insalata di Pesche	\$12.00
Long Island peach and sugar snap pea salad with whipped sheep’s milk ricotta, hazelnuts and mint	
Pomodori e Fagiolini	\$12.00
Kumato heirloom tomatoes and fagiolini salad with goat cheese and horseradish	
Misticanza	\$9.00
local baby greens with lemon oil and Five Spoke Creamery Tumbleweed Cheddar	
Fichi, Speck e Gorgonzola	\$14.00
balsamic poached figs with cured Speck, pistachios and gorgonzola crostino	
Crudo di Tonno	\$16.00
yellowfin tuna tartare with crushed avocado, olive oil tomato emulsion and crispy jalapeno	
Polipo alla Griglia	\$15.00
grilled Mediterranean octopus with crispy heirloom potatoes, roasted onions and spicy Calabrian chili	
Tartare di Manzo	\$15.00
grass fed beef tenderloin tartare with arugola, parmesan, quail egg, grilled filone bread and black truffle vinaigrette	

I PRIMI 6

Spaghetti Granchio e Pachino	\$20.00
Setaro pasta with burst heirloom tomatoes, Colossal crab meat and peperoncino	
Paccheri alla Norma	\$17.00
Gragnano durum wheat pasta with roasted eggplant, melted tomato, buffalo mozzarella and pesto	
Ravioli con Funghi e Tartufo	\$19.00
sheep milk ricotta and mascarpone filled pasta with foraged wild mushroom and crushed truffle	
Garganelli al Sugo Calabrese	\$18.00
house made quill pasta with spicy heritage pork Calabrian ragù	
Pappardelle con Osso Buco	\$20.00
house made spinach flavored pasta with braised veal shank and porcini mushroom	
Amatriciana di Pesce	\$19.00
Gragnano durum wheat pasta with cured guanciale, Rhode Island squid, cherry tomatoes, onions, and pecorino	

I SECONDI 5

Pollo al Mattone	\$22.00
cast iron seared half Crystal Valley Farm Chicken with lemon, Calabrian chili and broccoli rabe	
Pesce del Giorno	
daily preparation of market fish	
Capesante	\$25.00
seared Montauk scallops with arugola, peperonata, smashed local corn and black olive-rosemary oil	
Bistecca	\$30.00
Painted Hills Farm grass-fed strip steak with roasted heirloom potatoes, radicchio trevisano, pecorino and salsa verde	
Tagliata di Vitello	\$24.00
grilled naturally raised veal loin tagliata with salsa tonnata, arugola and parmigiano	

I CONTORNI 3

Rosemary heirloom potatoes	\$6.00
Broccoli rabe with pecorino and Calabrian chili	\$6.00
Eggplant, pine nuts and raisins caponata	\$6.00

I DOLCI 7

Pannacotta e Visciole	\$7.00
vanilla pannacotta served with Amarena cherries, "aceto tradizionale" and short bread cookies. Wine Pairing: Aleatico "Montemaggiore", Occhipinti (Lazio) - \$10	

Torta di Cioccolato	\$7.00
flourless bittersweet chocolate cake with crème fraiche. Wine Pairing: Recioto della Valpolicella, Viviani '01 (Veneto) - \$15	
Crema con Frittelle	\$7.00
citrus crema with pine nut ricotta fritters and berry compote. Wine Pairing: Fior d'Arancio Passito, Vignalta Alpinae '07 (Veneto) - \$12	
Tiramisu	\$7.00
lady fingers soaked in espresso with mascarpone and cocoa powder. Wine Pairing: Verduzzo, Il Roncal '09 (Friuli) - \$10	
Affogato	\$7.00
gelato rolled in chopped hazelnuts and chocolate, "drowned" in espresso. Wine Pairing: L'Anice Secco Speciale, Varnelli - \$10	
Caffé Corretto	\$5.00
corrected coffee - shot of espresso with grappa	
Formaggi	AVAILABLE OPTIONS
Selection of Artisanal cheeses please ask your server for today's choices. Served with organic honey and fig cherry marmalade	One cheese: \$5.00
	Three cheeses:
	\$13.00