

Bin 71

237 Columbus Ave 10023-4003 · +12123625446 · Updated: Jan 14, 2026

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ALL DAY 36

Hot Crepes	\$8.00
with nutella	
Fresh Fruit	\$8.00
with granola and yogurt	
Young Serrano Ham And Manchego Pannini	\$11.00
Smoked Salmon Crostini	\$10.00
with onions & tomato	
Grilled Tuscan Bread	\$10.00
w/ sauteed spinach & scamorza	
Poached Eggs	\$9.00
with sauteed baby spinach	
Frittata Of The Day	\$9.00
Bowl Of Marinated Olives	\$7.00
Mesclun Greens	\$7.00
w/sherry vinaigrette	
Martha Vineyard Oysters, Ma	\$2.75
on the half shell (6 min.)	
Spring Pea Soup	\$9.00
Marinated Artichokes	\$14.00
with fresh ricotta	
Codfish Soup	\$15.00
Crostini Of Taleggio	\$13.00
la quercia prosciutto (iowa) and fresh tomato	
Imported Buffalo Bocconcini	\$16.00
sauteed cherry tomatoes & pesto tartine	
Arugula	\$14.00
roasted beets, warm goat cheese, crostini tartufo	

Baked Oysters	\$17.00
w/ fennel, parmigiana & capers	
Montauk Fluke Ceviche	\$17.00
Bruschetta	\$12.00
w/ artichokes, tomatoes, calamatas and capers	
Traditional Pate & Mousse Plate	\$16.00
w/ cornichons & baguette	
Grilled Portuguese Octopus	\$16.00
w/ mesclun greens and caper berries	
Eggplant & Goat Cheese Home-made Ravioli	\$17.00
Home-made Gnocchi Bolognese	\$17.00
Grilled Calamari	\$14.00
w/ lemon and olive oil	
Grilled Chicken Paillard	\$15.00
w/ fresh tomato & arugula salad	
Salmon Carpaccio	\$16.00
with cucumbers and frisee	
Grilled Tuscan Bread	\$10.00
w/ sauteed spinach and scamorza	
Cured Tuna Tartine On Ciabatta	\$13.00
w/ capers & dry tomatoes	
Prosciutto Panini	\$14.00
with fresh pesto, mozzarella and tomato	
Chicken Panini	\$13.00
w/ oven dried tomatoes, shitake & arugula	
Braised Pork Panini	\$14.00
w/ gruyere, butter pickles & roasted peppers	
Soppresatta Panini	\$12.00
goat cheese & calamata olive puree	
Fillet Of Beef Panini	\$16.00
w/ artichokes, roasted peppers and onions	
Gulf Shrimp Seared	\$19.00
w/ white beans and arugula salad	
Meatballs In White Wine	\$14.00
bay leaves and lemon broth	

Seared Fillet Of Beef	\$27.00
w/ shiitake and puree of potato	

CURED MEATS & CHEESES 21

Piave	\$8.00
(belun, italy), hard cows milk, earthy, slightly sharp	
Ponte Nova	\$8.00
mild, grassy, delicious earthy cows milk, portugal	
Pleasant Ridge Reserve Cheddar	\$8.00
aged 18 months, raw cows milk, wisconsin	
Mahon Curado, Coinga	\$8.00
raw cows milk, very earthy and grassy, spain	
Cato Corner, Hooligan	\$8.00
wash-rind stinky semi-soft cows milk, ct	
Taleggio	\$8.00
(bergamo, italy), semi-soft cows milk	
Idiazabal	\$8.00
(basque, spain), hard cows milk, slightly smokey	
Sottocenere	\$8.00
(piedmont, italy), black truffle hard cows milk	
Brunet	\$8.00
chevre (piemonte, italy) dense, creamy goats milk	
Epoisse	\$8.00
(burgundy) soft, stinky, hand rinsed cows milk	
Gorgonzola Dolce	\$8.00
(lombardy, italy), blue cows milk, stinky	
Patacabra	\$8.00
(aragon, spain), semi- hard goats milk	
Grana Padano	\$8.00
creamier style parmigiana, cows milk	
Cremeux De Bourgogne Triple Creme Brie	\$8.00
soft cows milk	
Salame Rosa, Framani	\$8.00
slightly smoked, cooked pork shoulder, bologna	
La Quercia Prosciutto Rossa	\$8.00
iowa prosciutto, smokey	

Wild Boar Cacciatorini	\$8.00
Young Serrano Ham	\$8.00
Faiccos Dry Soppresatta	\$8.00
Prosciutto Di Parma	\$8.00
Mildly Hot Faiccos Home-made Coppa	\$8.00

DESSERTS 5

Warm Apple Bread Pudding	\$9.00
with vanilla ice cream	
Panna Cotta	\$7.00
with seasonal fruit compote	
Warm Valrhona Chocolate Souffle Cake	\$9.00
Affogato	\$7.00
shot of espresso, ricotta gelato	
Biscotti	\$7.00