

piattini (small plates)

(inizj)

a freshly prepared market driven soup	7	zuppa
grilled octopus . insalata di fagioli	12	polipo
sea scallop . spaghetti squash forchettata	14	capesante
sun dried tomato calamari skewers . pepper	13	calamari
steamed mussels . grilled maize . nduja broth	12	cozze
eggplant wrapped ratatuglia . besciamella	11	timbale
smoked salmon . chive . radish citronette	13	carpaccio
braised pork belly . grilled peach . balsamico	15	panzetta

(lattughe)

salad of organic field greens . erbe fini .	8	misticanza
artichoke hearts . farro grain . grape tomato	11	campagna
arugula . prosciutto . parmigiano shavings	11	rughetta
creamy mozzarella . oven dried tomato	15	burrata
radicchio . endive . gorgonzola . pistachio	10	trevisana
escarole . cranberry . candied walnuts	10	scarola
miele alpino . senape dressing		

advise your server manager or chef of any allergies

morsi (bites)

crisped fava e` ceci bean . sea salt	6	crocchantini
four cheese risotto croquettes . aioli	5	arancini
olives of five varieties . pepperoncini	5	olivi
chilled cucumber . chili flake scented olive oil	5	citriolo
long stem artichoke hearts . house marinade	5	carciofi
fried cauliflower . red pepper salsetta	6	cavolfiore
bean condimento . ciabatta	5	bruschetta

(pizette)

rosemary flat bread . olive oil . sea salt	5	schacciata
mozzarella . basil . san marzano	9	margherita
stracchino . crumbled sausage . radicchio	10	crescenza
robiola . spicy `nduja . olives . tomato sugo	10	calabrisella
thin potato . truffle besciamella . rosemary	10	patatina

(vegetale)

salsiccia € lentis	6	stufato
garlic scented potato	6	yukon gold
classic yellow semolina . fritti	6	polenta fries
hudson valley vegetable medley	7	farm to table

(large plates) piattoni

(pasta)

zuppa signature veal bolognese	19	pappardelle
black pepper pillows . pancetta . egg yolk	19	gnocchi
bay shrimp . grappa . tomato rosato	20	penne
wheat pasta . lamb polpette . cannellini bean	19	integrale
pasta baked in parchment . seafood tomato	18	cartoccio
tre funghi filling . sage burroso . truffle scorza	18	ravioli
mission fig . butternut squash . guanciale	20	tagliatelle

(fish)

saffron broth poached cod . lattuga . fregula	26	merluzzo
wild salmon . luganica sausage . braised lentil	25	salmone

(not fish)

charred scallion . polenta gialla . sughetto	23	pollo
lamb shank . corn risotto . braise juices	30	agnello
duck breast . riso selvatico . melagrana sugo	29	anatra
angus sirloin . polenta fries . longhots	30	bistecca
beef tenderloin . fried quail egg . lardo	32	filetto
whipped potato . crisped mushroom		

twenty percent gratuity added to party of eight or more

RESTAURANT & LOUNGE

(executive chef) pasquale dedi