

## Appetizers

**Sesame Flat Bread** 10  
fresh ricotta, whipped honey

**Croquettes** 10  
cauliflower, Blu di bufala DOP

**24 Month Prosciutto di Parma** 19  
burrata cheese, filone bread with tomato

**Flash Fried Rhode Island Squid** 19  
white shrimp, seasonal vegetables, salsa tonnata

**Colorado Lamb Neck** 18  
fava bean puree, braised artichokes

**Mediterranean Octopus** 19  
white bean puree, heirloom peppers, chili

**Wagyu Tartare** 20  
hand-cut American Wagyu beef,  
sunchoke chips, oyster mushrooms,  
shaved Hudson Valley foie gras

## Pastas

*all of our pasta is homemade, daily  
on the premises, using Italian semolina flour*

**Squid-Ink Spaghetti** 24  
clams, shrimp, lemon, broccoli rabe, chili

**Tonnarelli Cacio & Pepe** 20  
Grana Padano, pecorino, cracked pepper

**Ravioli** 22  
spinach & ricotta filled pasta,  
foraged mushrooms

**Spinach Mafaldine** 23  
oxtail vaccinara ragú, aged ricotta

**Paccheri** 22  
baby artichokes, mint, pecorino

**Fagottini** 25  
beef cheeks filled pasta, braising jus,  
crushed black truffle

## Vegetables

**Tuscan Kale Salad** 15  
Brussels sprouts, pistachios, Piave Vecchio

**Beet Salad** 16  
blood orange, whipped ricotta,  
red chicory, radishes, *vincotto*

**Roasted Baby Artichokes** 17  
lemon, arugula, pecorino labneh

**Mushrooms & Sunchokes** 16  
stracciatella, hazelnut, crushed truffle vinaigrette

## Entrées

**Fish** M.P.  
please inquire about daily preparation

**Rabbit Loin "Porchetta"** 28  
grilled spigarello, fava bean puree,  
heirloom peppers *agrodolce*

**Crystal Valley Farm Chicken** 27  
Tuscan kale, sunchokes

**North Fork Wild Boar Chop** 32  
stone ground polenta, wild mushroom ragú

**Grass-Fed NY Strip "Tagliata"** 35  
almond romesco, broccoli rabe, potatoes

## Sides

Stone ground parmesan polenta 9

Crispy Brussels Sprouts, lemon jam 9

Broccoli Rabe, garlic confit, chili 9

*\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.*