

## APPETIZERS

soup of the day P/A

stracciatella soup: chicken broth, eggs, parmesan cheese, spinach 9

baked marinated olives, chunks of parmesan, balsamic vinegar 9

grass fed beef meatballs, tomato sauce, polenta 11

bruschetta Parma, prosciutto, mozzarella, olive oil, aged balsamic 10

shrimp, white beans, rosemary oil 14

crispy squid, arrabbiata sauce or herb cornichon aioli 13.5

wood oven roasted asparagus, mushrooms, spiced yogurt 14

prosciutto, salame, capocollo, Tuscan pecorino, cornichon, olives sm 13 / lg 20

## SALADS

organic baby greens, sherry shallot vinaigrette 10

caesar, anchovy creamy dressing, focaccia croutons 12

organic lacinato kale salad, Tuscan pecorino, currants, pine nuts 13

avocado, mozzarella, prosciutto, baby greens, lemon olive oil 14

arugula, artichoke, parmesan, lemon, olive oil 13

endive, apple, pear, Coach Farm goat cheese, pistachio 12

## PIZZA

Neapolitan style, wood burning brick oven, DOP tomato, fresh mozzarella

**MARGHERITA** mozzarella, tomato, oregano, basil 17

**CAPRINA** fig-rosemary spread, Coach Farm goat cheese, pear, arugula, truffle oil 18

**RICOTTA** spring onion, mushrooms, ricotta, pistachio, balsamic 18

**PARMA** prosciutto, arugula, tomato, mozzarella 18

**PANUOZZO** sausage, tomato, hot pepper, mozzarella 18

**ROBBIOLA** robiolina cheese filled pizza, truffle oil, sea salt 18

## **PASTA & RISOTTO**

gluten free and whole wheat available

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 18  
rigatoni, sausage, peas, cream, tomato, pepper flakes 19  
garganelli, lamb Bolognese, goat cheese, pine nuts 20  
homemade stracchino cheese ravioli, spring vegetable ragu, pistachio 21  
linguine, shrimp, garlic, jalapeño, tomato, olive oil 21  
bucatini Amatriciana, guanciale, red onion, tomato, chili flake 19  
risotto of the day P/A

## **MAIN DISHES**

slowly baked salmon, potato purée, snap peas, black truffle vinaigrette 27  
market fish, preparation changes daily P/A  
roasted free range half chicken, artichokes, crispy fingerling potatoes, lemon 27  
Hudson Valley slow roasted duck leg, spring onion, green lentils, chorizo, fennel 26  
grass fed aged ribeye steak (14 oz), rosemary fries, herb-cornichon aioli 34  
organic brown rice bowl, roasted vegetables 19.5  
add chicken 7 salmon 9 shrimp 9

## **SIDES**

white beans, herbs, olive oil 6  
rosemary fries, herb aioli 8  
roasted vegetables 7  
crispy fingerling potatoes, chickpeas, sage 8  
wood oven roasted asparagus 7

We partner with local and organic farmers and purveyors  
in order to provide our guests with the best produce, meats, and cheeses

Some of the farms and purveyors we partner with are:

Sky Farms, Meadowland Farm, Hudson Valley Cattle Company, Coach Farms, Wild  
Hive Farm, Feather Ridge Farm, Migliorelli Farms, Hepworth Farms, The Farm at  
Locust, Hudson Valley Harvest, Campanelli Farms, Blackhorse Farm, Spout Creek  
Farm, Sonofabee Farm, Samascott Orchards, Paffenroth Gardens