

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, cherry tomato, rosemary oil 14

crispy squid, arrabbiata sauce or herb cornichon aioli 13.5

wood oven roasted shishito peppers, yogurt, sesame seeds 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

mozzarella, stone fruit, prosciutto, baby greens, lemon olive oil 14

arugula, artichoke, parmesan, lemon, olive oil 13

heirloom tomato caprese, mozzarella, pesto 13

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 scallions, corn, bacon, ricotta, pistachio, balsamic 18

PARMA prosciutto, arugula, tomato, mozzarella 18

PANUOZZO sausage, tomato, red pepper flakes, 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 robiolina francobolli, summer vegetables, pistachio 21

linguine, shrimp, garlic, jalapeño, tomato, olive oil 21

bucatini alla gricia, guanciale, red onion, corn, black pepper 19

risotto of the day P/A

Main dishes

slowly baked salmon, corn pudding, cherry tomato vinaigrette 27

market fish, preparation changes daily P/A

roasted free range half chicken, artichokes, crispy fingerling potatoes, lemon 27

Kinderhook Farm pork chop, pepperonata, saffron gnocchetti 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 charred broccoli, ricotta, chili, lemon 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, Kinderhook Farm