

APPETIZERS

soup of the day P/A
stracciatella soup: chicken broth, eggs, parmesan cheese, kale 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 15 / lg 21

SALADS

organic baby greens, sherry shallot vinaigrette 10
caesar, anchovy dressing, focaccia croutons 12
organic lacinato kale salad, Tuscan pecorino, currants, pine nuts 14
mozzarella, avocado, prosciutto, baby greens, lemon olive oil 14
arugula, artichoke, parmesan, lemon, olive oil 13
endive, apple, pear, blue cheese crumbles, walnuts, balsamic vinaigrette 14

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, 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

porcini ravioli, black truffle butter, parmesan cheese 20

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

slow baked salmon, mashed potato, shaved Brussels sprouts, black truffle vinaigrette 27

market fish, preparation changes daily P/A

roasted free range chicken fra diavolo, jalapeno, potato, artichoke 27

pork chop, lentils, chorizo, roasted Brussels sprouts, squash 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 potatoes, chickpeas, sage, spicy aioli 8

wood oven charred broccoli, ricotta, chili, lemon 8

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