

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 asparagus, king trumpet mushrooms, spiced yogurt 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

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, 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, snap peas, black truffle vinaigrette 27
market fish, preparation changes daily P/A
roasted free range chicken fra diavalo, jalapeno, potato, artichoke 27
pork chop, lentils, chorizo, spring onion, 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 potatoes, chickpeas, sage, spicy aioli 8
wood oven roasted asparagus, aged balsamic, shaved parmesan 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