

## 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

bucatini Amatriciana, guanciale, red onion, tomato, chili flake 19

porcini ravioli, peas, shallot, parsley 20

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

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, spring vegetables, currants, pine nuts, croutons 27

pork tenderloin scallopine, parmesan polenta, broccoli rabe, mushrooms 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