

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 12

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 14

wood oven roasted spicy summer beans, burrata, sundried tomato, pistachio 14

prosciutto, salame, capocollo, porchetta, Tuscan pecorino, olives sm 15 / lg 21

SALADS

local Sky Farm 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, local baby greens, lemon olive oil 14

heirloom tomatoes, arugula, burrata, basil, balsamic 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

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

spinach ravioli, roasted tomatoes, olive oil, basil 21

orecchiette, pesto Genovese, string beans, toasted pine nuts 19

fusilli col buco, lamb Bolognese, olive oil, ricotta 20

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

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, summer beans, crispy fingerling potatoes, lemon 27

pork tenderloin scaloppini, tomato, capers, olives, cacio e pepe polenta, broccoli rabe 26

grass fed aged ribeye steak (14 oz), rosemary fries, herb-cornichon aioli 35

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

wood oven roasted summer beans 7

crispy fingerling potatoes, chickpeas, sage 7

broccoli rabe, olive oil, garlic, crushed red pepper 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