

## Appetizers

stracciatella soup: chicken broth, eggs, parmesan cheese, kale 9  
baked marinated olives, chunks of parmesan, balsamic vinegar 10  
grass fed beef meatballs, tomato sauce 13  
eggplant parmigiana, mozzarella, tomato, basil, oregano 14  
crispy squid, arrabbiata sauce or herb cornichon aioli 15  
wood oven roasted spicy summer beans, burrata, oven dried tomato, pistachio 15  
prosciutto, salame, capocollo, porchetta, Tuscan pecorino, olives sm 16 / lg 22

## Salads

baby greens, sherry shallot vinaigrette 10  
caesar, anchovy creamy dressing, focaccia croutons 13  
organic lacinato kale salad, Tuscan pecorino, currants, pine nuts 14  
avocado, mozzarella, prosciutto, local baby greens, lemon olive oil 15  
heirloom tomatoes, arugula, burrata, basil, balsamic 15

## Pizza

**Neapolitan style, wood burning brick oven, DOP tomato, fresh mozzarella**

**MARGHERITA** mozzarella, tomato, oregano, basil 18

**CAPRINA** fig-rosemary spread, Coach Farm goat cheese, pear, arugula, truffle oil 19

**PARMA** prosciutto, arugula, tomato, mozzarella 18

**PANUOZZO** sausage, tomato, hot pepper, mozzarella 18

**ROBBIOLA** robiolina cheese filled pizza, truffle oil, sea salt 19

## Pasta

gluten free and whole wheat available

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 19

rigatoni, sausage, peas, cream, tomato, pepper flakes 20

porcini ravioli, roasted tomatoes, olive oil, basil 21

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

linguine, shrimp, garlic, jalapeño, tomato, olive oil 23

## Main dishes

slowly baked salmon, corn pudding, cherry tomato vinaigrette 29

chicken parmigiana, linguine tomato sauce 27

pork tenderloin scaloppini, lemon, white wine, capers, giganti and summer beans 27

Murrays organic roasted half chicken, Tuscan panzanella, tomato, shallot, arugula 29

grass fed aged ribeye steak (14 oz), rosemary fries, herb-cornichon aioli 39

organic quinoa bowl, summer beans, peas, kale, tahini dressing 19.5

add chicken 8 salmon 10 shrimp 10

## Sides

white gigante beans 7

rosemary fries, herb aioli 8

wood oven roasted summer beans, pistachio-sesame gremolata 8

corn pudding, lime, cayenne 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