



## SPECIALTY COCKTAILS

- "witchcraft"  
bourbon, strega, ginger, lemon 13
- "pompelmo"  
tequila, lillet, lime, grapefruit 13
- "amaro fresh"  
montenegro amaro, aperol, lemon, mint 13
- "burnt venetian"  
titos vodka, aperol, lemon syrup, prosecco 13
- "coffee blvd."  
bourbon, coffee infused campari, sweet vermouth 13
- "everything nice"  
jalapeno infused cimarron blanco, pineapple, lime 13

WINE ON TAP			
	Glass	1/2 liter	1 liter
chardonnay, "local juice," millbrook, new york 2019	9	25	46
pinot noir, millbrook, new york 2018	9	25	46

## WINE BY THE GLASS

### SPARKLING

- brut prosecco di valdobiadene, "fagher," le colture, veneto, italy NV 13
- brut rose di trevisio, tullia, veneto, italy NV 10

### WHITE

- chardonnay, domaine des vercheres, macon-villages, france 2018 13
- sancerre, martin pierre, france 2019 14
- pinot grigio, klausner, italy 2017 14

### ROSE

- chateaux pigoudet "classique" provence, france 2019 12

### RED

- bordeaux, la sacristie de la vielle cure, fronsac, france 2015 15
- pinot noir, evesham wood, willamette valley, oregon 2016 15
- rioja, vina alberdi, spain 2015 13
- montepulciano d'abruzzo, cantina zaccagnini, italy 2017 12

## BEER

- wrench ipa, industrial arts brewing, Hudson Valley 9
- juice bomb ipa, sloop brewing, Hudson Valley 9
- eastern standard ipa, Peekskill brewing, Hudson Valley 7
- barn beer, plan bee farm brewery, Hudson Valley 12
- peroni 5
- birra moretti la rossa 5
- mother's milk 6
- mckenzie's hard cider 5
- New York brut, Kings Highway, Hudson Valley 9
- peach smash, Kings Highway, Hudson Valley 9
- beck's non-alcoholic 4

## HOUSE MADE SODA

- lemon thyme, fresh ginger, cherry yuzu 6

**Parties of 2 are allotted 1.5 hours for dining, parties of 3 and more are allotted 2 hours for dining. Thank you for your cooperation.**

We are not currently accepting  
cash payments

## **APPETIZERS**

stracciatella soup: chicken broth, eggs, parmesan cheese, kale 9  
baked marinated olives, chunks of parmesan, balsamic vinegar 10  
burrata, pesto, pistachio gremolata, crostini 9  
grass fed beef meatballs, polenta, tomato sauce 13  
eggplant parmigiana, mozzarella, tomato, basil, oregano 14  
crispy squid, arrabbiata sauce or herb cornichon aioli 15  
wood roasted Brussels sprouts, tahini, pomegranate, chili honey 15  
prosciutto, salame, capocollo, porchetta, Tuscan pecorino, olives sm 16 / lg 22  
assorted artisanal cheese board, selection changes daily MP

## **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

## **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 available

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 21

rigatoni, sausage, peas, cream, tomato, pepper flakes 22

porcini ravioli, roasted tomatoes, olive oil, basil 21

fusilli col buco, Bolognese, olive oil, ricotta 22

linguine, shrimp, garlic, jalapeño, tomato, olive oil 24

## **MAIN DISHES**

slowly baked salmon, potato puree, Brussels sprouts, black truffle vinaigrette 29

chicken parmigiana, linguine tomato sauce 27

pork chop, broccoli rabe, polenta, mushroom jus 27

Murrays organic roasted half chicken, mashed potatoes, jus, squash 29

grass fed aged ribeye steak (14 oz), rosemary fries, herb-cornichon aioli 38

organic quinoa bowl, kale, fall vegetables, tahini dressing 19.5

add chicken 8 salmon 10 shrimp 10

## **SIDES**

white gigante beans 7

rosemary fries, herb aioli 8

wood oven roasted Brussels sprouts 8

broccoli rabe 8