



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 "premier" 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
- 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.

APPETIZERS

stracciatella soup: chicken broth, eggs, parmesan cheese, kale 10
baked marinated olives, chunks of parmesan, balsamic vinegar 11
burrata, pesto, pistachio gremolata, crostini 10
grass fed beef meatballs, polenta, tomato sauce 14
eggplant parmigiana, mozzarella, tomato, basil, oregano 15
crispy squid, arrabbiata sauce or herb cornichon aioli 16
wood oven roasted asparagus, burrata, pistachio gremolata 17
prosciutto, salame, capocollo, porchetta, Tuscan pecorino, olives sm 17 / lg 23
assorted artisanal cheese board, selection changes daily MP

SALADS

baby greens, sherry shallot vinaigrette 11
caesar, anchovy creamy dressing, focaccia croutons 14
organic lacinato kale salad, Tuscan pecorino, currants, pine nuts 15
avocado, mozzarella, prosciutto, local baby greens, lemon olive oil 16

PIZZA

Neapolitan style, wood burning brick oven, DOP tomato, fresh mozzarella
MARGHERITA mozzarella, tomato, oregano, basil 19
CAPRINA fig-rosemary spread, Coach Farm goat cheese, pear, arugula, truffle oil 19
PARMA prosciutto, arugula, tomato, mozzarella 19
PANUOZZO sausage, tomato, hot pepper, mozzarella 19
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 24
spinach ravioli, peas, parmesan cream, marjoram 23
fusilli col buco, Bolognese, whipped ricotta 23
linguine, shrimp, garlic, jalapeño, tomato, olive oil 25

MAIN DISHES

slowly baked salmon, potato puree, snow peas, black truffle vinaigrette 31
pork tenderloin scaloppine, asparagus, polenta, mushroom jus 28
Murrays organic roasted half chicken, spring vegetables, potatoes, jus 29
grass fed aged ribeye steak (14 oz), rosemary fries, herb-cornichon aioli 41
organic quinoa bowl, kale, spring vegetables, tahini dressing 20
add chicken 8 salmon 10 shrimp 10

SIDES

white gigante beans 7
rosemary fries, herb aioli 8
wood oven roasted asparagus, aged balsamic, pistachio gremolata 8
spring roasted vegetables 8
mashed potatoes 8