

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, tomato sauce, polenta 14
eggplant parmigiana, mozzarella, tomato, basil, oregano 15
crispy squid, arrabbiata sauce or herb cornichon aioli 16
roasted spicy summer beans, burrata, sundried tomato, pistachio 18
prosciutto, salame, capocollo, porchetta, Tuscan pecorino, olives sm 17 / lg 23

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
heirloom tomato, buffalo mozzarella, basil, balsamic 18

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, blistered cherry tomato, calabrian chili, basil 24

fusilli col buco, Bolognese, whipped ricotta 23

linguine, shrimp, garlic, jalapeño, tomato, olive oil 25

MAIN DISHES

slowly baked salmon, corn pudding, cherry tomato vinaigrette 32

Murrays organic roasted half chicken, summer vegetables, crispy fingerlings, romesco 28

pork tenderloin scaloppini, summer beans, polenta, capers, mustard, lemon 28

grass fed aged ribeye steak (14 oz), rosemary fries, herb-cornichon aioli 41

organic quinoa bowl, kale, summer vegetables, tahini dressing 20
add chicken 8 salmon 10 shrimp 10

SIDES

white gigante beans 7

rosemary fries, herb aioli 8

roasted spicy summer beans, pistachio 8

summer roasted vegetables 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