

APPETIZERS

stracciatella soup: chicken broth, eggs, parmesan cheese, kale 11
baked marinated olives, chunks of parmesan, balsamic vinegar 11
burrata, pesto, pistachio gremolata, crostini 11
grass fed beef meatballs, tomato sauce, polenta 15
classic eggplant parmigiana, mozzarella, tomato, basil, oregano 15
crispy squid, arrabbiata sauce or herb cornichon aioli 17
wood oven roasted asparagus, burrata, lemon yogurt 18
prosciutto, salame, capocollo, porchetta, Tuscan pecorino, olives sm 18 / lg 24

SALADS

baby greens, sherry shallot vinaigrette 14
caesar, creamy anchovy dressing, focaccia croutons 16
organic lacinato kale salad, Tuscan pecorino, currants, pine nuts 16
avocado, mozzarella, prosciutto, local baby greens, lemon olive oil 16
arugula, artichoke, parmesan, 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, goat cheese, mozzarella, 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 22

rigatoni, sausage, peas, cream, tomato, pepper flakes 24

fusilli col buco, Bolognese, parmesan cheese 23

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

potato gnocchi sorrentina, tomato, mozzarella 25

MAIN DISHES

slowly baked salmon, snap peas, potato puree, black truffle vinaigrette 32

Murray's organic roasted half chicken, fingerling potato, artichokes, lemon, jalapeño 28

pork scallopine, polenta, broccoli rabe, lemon caper sauce 28

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

organic quinoa bowl, kale, seasonal vegetables, tahini dressing 20

add chicken 8 salmon 10 shrimp 10

king trumpet mushroom, seasonal roasted vegetables, quinoa, black garlic vinaigrette 21

SIDES

white gigante beans 7

rosemary fries, herb aioli 8

roasted seasonal vegetables 8

broccoli rabe, olive oil, garlic, crushed red pepper 8

wood oven roasted asparagus, pistachio gremolata 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, Samascott Orchards, Paffenroth Gardens