

## **APPETIZERS**

stracciatella soup: chicken broth, eggs, parmesan cheese, kale 12  
baked marinated olives, chunks of parmesan, balsamic vinegar 12  
burrata, pesto, pistachio gremolata, crostini 12  
grass fed beef meatballs, tomato sauce, polenta 16  
Mediterranean plate: hummus, olives, feta, pita 18  
crispy squid, arrabbiata sauce or herb cornichon aioli 18  
wood oven roasted summer beans, burrata, sundried tomato, urfa pepper, spicy yogurt 18  
prosciutto, salame, capocollo, porchetta, Tuscan pecorino, olives sm 19 / lg 25

## **SALADS**

baby greens, sherry shallot vinaigrette 14  
caesar, creamy anchovy dressing, focaccia croutons 17  
organic lacinato kale salad, Tuscan pecorino, currants, pine nuts 17  
avocado, mozzarella, prosciutto, local baby greens, lemon olive oil 17  
heirloom tomato, buffalo mozzarella, basil, balsamic 17  
arugula, stone fruit, marcona almonds, goat cheese, lemon olive oil 17

## **PIZZA**

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

**MARGHERITA** mozzarella, tomato, oregano, basil 20

**CAPRINA** fig-rosemary spread, goat cheese, mozzarella, pear, arugula, truffle oil 21

**PARMA** prosciutto, arugula, tomato, mozzarella 21

**PANUOZZO** sausage, tomato, hot pepper, mozzarella 21

**ROBBIOLA** robiolina cheese filled pizza, truffle oil, sea salt 21

**PESTO**, jalapeno, chorizo, cherry tomatoes, mozzarella 21

## **PASTA**

gluten free available

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 23

rigatoni, sausage, peas, cream, tomato, pepper flakes 25

trofie genovese, pesto, haricoverts, pine nuts 24

linguine, shrimp, garlic, jalapeño, tomato, olive oil 26

potato gnocchi sorrentina, tomato, mozzarella 25

## **MAIN DISHES**

slowly baked salmon, corn pudding, cherry tomato vinaigrette 33

Murray's organic roasted half chicken, summer vegetables, crispy fingerlings, romesco 31

pork scallopine, summer beans, polenta, tomato, capers, olives 29

grass fed aged ribeye steak (14 oz), rosemary fries, herb-cornichon aioli 44

organic quinoa bowl, kale, summer vegetables, tahini dressing 21

add chicken 9 salmon 11 shrimp 11

local mushrooms, seasonal roasted vegetables, quinoa, black garlic vinaigrette 22

## **SIDES**

white gigante beans 9

rosemary fries, herb aioli 9

summer roasted vegetables 9

corn pudding 9

wood oven roasted summer beans, pistachio gremolata 9

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:

Duck Manor Farm, 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