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  
rigatoni, sausage, peas, cream, tomato, pepper flakes  
trofie genovese, pesto, haricorvers, pine nuts  
linguine, shrimp, garlic, jalapeño, tomato, olive oil  
potato gnocchi sorrentina, tomato, mozzarella

**Main Dishes**

slowly baked salmon, corn pudding, cherry tomato vinaigrette  
Murray’s organic roasted half chicken, summer vegetables, crispy fingerlings, romesco  
pork scallopine, summer beans, polenta, tomato, capers, olives  
grass fed aged ribeye steak (14 oz), rosemary fries, herb-cornichon aioli  
organic quinoa bowl, kale, summer vegetables, tahini dressing  
add chicken 9 salmon 11 shrimp 11  
local mushrooms, seasonal roasted vegetables, quinoa, black garlic vinaigrette

**Sides**

white gigante beans  
rosemary fries, herb aioli  
summer roasted vegetables  
corn pudding  
wood oven roasted summer beans, pistachio gremolata

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