

# HAPPY EASTER!

## EGGS & NOT SO ITALIAN (SERVED UNTIL 3PM)

**egg dishes are served with salad and roasted potatoes**

eggs benedict, porchetta, hollandaise 20

french toast, strawberries 18

free range chicken sandwich, avocado, aioli, mesclun, tomato, multi-grain bread  
(mixed greens or rosemary fries) 18

avocado multi grain toast, two eggs over easy, sriracha 19

## APPETIZERS

soup, leek, yukon potato, gruyere, crostini 14

wood oven roasted octopus, smoked potato, crispy chickpeas, tarragon aioli 21

roasted asparagus, cured egg, mushrooms, parmesan, truffle vinaigrette 19

baked marinated olives, chunks of parmesan, balsamic vinegar 12

grass fed beef meatballs, tomato sauce, polenta 17

classic eggplant parmigiana, mozzarella, tomato, basil, oregano 18

crispy squid, arrabbiata sauce or herb cornichon aioli 18

prosciutto, salame, capocollo, tuscan pecorino, cornichon, olives sm 20 / lg 25

## SALADS

baby greens, sherry shallot vinaigrette 15

caesar, creamy anchovy dressing, focaccia croutons 18

organic lacinato kale salad, tuscan pecorino, currants, pine nuts 17

avocado, mozzarella, prosciutto, local baby greens, lemon olive oil 17

arugula, artichokes, hearts of palm, shaved parmesan, lemon olive oil 18

## 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

## **PASTA & RISOTTO**

gluten free available

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 23  
rigatoni, sausage, peas, cream, tomato, pepper flakes 25  
potato gnocchi sorrentina, tomato, mozzarella 26  
linguine, shrimp, garlic, jalapeño, tomato, olive oil 26  
lasagna vincigrassi, spinach pasta, bolognese, bechamel, parmesan 27  
risotto, rabbit ragu, spring onion, heirloom carrot, peas 29

## **MAIN DISHES**

slow baked salmon, potato puree, snap peas, black truffle vinaigrette 34  
halibut, red quinoa, baby carrots, snap peas, chive lemon vinaigrette 38  
lamb chop, potato puree, spring onion marmalade, roasted asparagus, mint 45  
murray's organic roasted half chicken, spring vegetables, crispy fingerling potatoes, artichokes, calabrian chile, lemon 31  
grass fed aged ribeye steak (14 oz), rosemary fries, herb-cornichon aioli 44  
king trumpet mushroom, seasonal roasted vegetables, quinoa, black garlic vinaigrette 22

## **SIDES**

white gigante beans 9  
rosemary fries, herb aioli 9  
roasted vegetables 9  
broccoli rabe, olive oil, garlic, crushed red pepper 9  
asparagus, aged balsamic, 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