

APPETIZERS

stracciatella soup: chicken broth, eggs, parmesan cheese, kale 13
baked marinated olives, chunks of parmesan, balsamic vinegar 12
burrata, pesto, pistachio gremolata, crostini 13
grass fed beef meatballs, tomato sauce, polenta 17
classic eggplant parmigiana, mozzarella, tomato, basil, oregano 17
mediterranean plate: hummus, olives, feta, pita 18
crispy squid, arrabbiata sauce or herb cornichon aioli 18
wood oven roasted asparagus, king trumpet mushroom, spicy yogurt 18
prosciutto, salame, capocollo, porchetta, tuscan pecorino, olives sm 19 / 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
snap peas, asparagus, romaine, burrata, radish, pistachio gremolata, 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

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

fusilli col buco, bolognese, parmesan 25

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

burrata ravioli, spring vegetable ragu, pistachio 26

potato gnocchi sorrentina, tomato, mozzarella, basil 25

MAIN DISHES

slowly baked salmon, potato puree, snap peas, black truffle vinaigrette 34

murray's organic roasted half chicken, spring vegetables, crispy fingerling potatoes, artichokes, calabrian chile, lemon 31

pork scallopine, polenta, broccoli rabe, chili flake, lemon caper sauce 31

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

organic quinoa bowl, kale, roasted seasonal vegetables, tahini dressing 22

add chicken 9 salmon 11 shrimp 11

king trumpet mushroom, roasted seasonal vegetables, quinoa, black garlic vinaigrette 22

SIDES

white gigante beans 9

rosemary fries, herb aioli 9

roasted spring vegetables 9

crispy fingerlings, spicy aioli 9

broccoli rabe, garlic, chili flake 9

wood oven roasted 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