ANTIPASTI

PARMIGIANO PUFFS
Parmigiano Fritters / **12 (VE & PN)**

FOIE GRAS
Shaved Foie Gras, Housemade Jam, Pistachio Crumble
& Housemade Brioche / **22 (DF & TN)**

ACCIUGHE MARINATE
Marinated White Anchovies, Olive Oil, Saffron
& Lemon Zest / **16 (DF)**

CAPESANTE
Georges Bank Scallop Crudo, Pickled Ramps,
Green Apples & Lime / **22 (DF & GF)**

ANTIPASTO MISTO
Charcuterie, Mozzarella di Bufala, Giardiniera
& Housemade Focaccia / **40**

SPAGHETTO AL FUMO
Smoked Spaghetti, Pecorino & Black Pepper / **19 (VE)**

TORTA DI CIPOLLA
Walla Walla Onion Confit, Butter Block Puff Pastry
& Gorgonzola / **18 (VE)**

INSALATA DI RADICCHIO
Local Castelfranco Radicchio, Asian Pears, Walnuts,
Tarragon & Ricotta Salata / **15 (VE)**

BARBABIETOLE
Local Beets, Housemade Pear Vinegar,
Arugula Pesto & Feta / **16 (GF, VE & TN)**

ZUCCA IN AGRODOLCE
Sweet & Sour Local Koginut Squash
& Fresh Mint / **14 (GF & VG)**

PRIMI

PASTA FRESCA

TAGLIATELLE
Shiitake Mushrooms, Mascarpone & Parmigiano / **31**

GNOCCHI
Adirondack Blue Potatoes, Wild Caught Shrimp
& Black Truffle Prosecco Sauce / **35**

PASTA SECCA

MACCHERONI ALLA GENOVESE
Local Braised Beef, Onions & Pecorino / **31**

CHIOCCIOLE
Fava Bean Pesto, Mint & Pecorino / **28 (VE)**

SECONDI

SPEZZATINO ALL'UVA
Braised Pork Shoulder, Onions & Grapes / **30 (DF, GF & PN)**

TAGLIATA AL PEPE VERDE
Grilled Bavette Steak & Green Peppercorn Sauce / **36 (GF& PN)**

BRANZINO IN CROSTA DI PATATE
Potato Crusted Sea Bass, Lemon, Thyme & Rosemary / **33 (DF & GF)**

PESCE SPADA ALLA GRIGLIA
Grilled Swordfish, Parsley, Lemon & Capers / **33 (DF & GF)**

MANZO ALL'OLIO
Slow Braised Beef in Extra Virgin Olive Oil
& Polenta Taragna / **33 (DF & GF)**

CONTORNI

INSALATA
Mixed Greens & Nutritional Yeast / **13 (GF & VG)**

FINOCCHIO AL FORNO
Fennel, Breadcrumbs, Pecorino
& Sun Dried Tomatoes / **16 (VE)**

FOCACCIA BIANCA
Housemade Focaccia / **9 (VG)**

GATEAU DI PATATE
Potato, Mixed Salumi, Breadcrumbs
& Parmigiano / **16**

LOCAL PARTNERS
ROOT DOWN FARM
MORIARTY MEATS
FLAT #12 MUSHROOMS
FRESH CATCH MARKET
ANASTASIA'S ARTISAN BREAD
HUDSON VALLEY FARMS
PLATO DALE FARM

DITONDO
dal 1904

VE=VEGETARIAN
VG=VEGAN
DF=DAIRY FREE
GF=GLUTEN FREE
TN=CONTAINS TREENUTS
PN=CONTAINS PEANUT OIL

SUBSTITUTIONS ARE POLITELY DECLINED
IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US
A 20% GRATUITY WILL BE ADDED TO ALL GUEST CHECKS
ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.