

# ANTIPASTI

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

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

FOIE GRAS  
Shaved Foie Gras, Housemade Jam, Pistachio Crumble  
& Anastasia's Sourdough Toast / **21 (DF & TN)**

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

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

INSALATA DI RADICCHIO  
Local Radicchio, Asian Pears, Walnuts,  
Tarragon Balsamic Vinegar & Pecorino / **15  
(GF, VE & TN)**

CARPACCIO DI TONNO  
Yellowfin Tuna, Tonnato Sauce & Capers / **19 (GF, DF & PN)**

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

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

# PRIMI

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## PASTA FRESCA

TAGLIATELLE  
Flat 12 Mushrooms, Mascarpone & Parmigiano / **31**

GNUDI  
Spinach, Ricotta, Parmigiano & Sage Brown Butter / **28 (VE)**

## PASTA SECCA

CASARECCI ALLA GENOVESE  
Plato Dale Farm Braised Beef, Onions & Pecorino / **31**

SPAGHETTONI ALLA PUTTANESCA  
Tomatoes, Black Olives, Capers & Parsley / **28 (DF, VE & VG)**

# SECONDI

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SPEZZATINO ALL'UVA  
Braised Pork Shoulder, Onions & Grapes / **29 (GF, DF & PN)**

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

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

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

# CONTORNI

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

FOCACCIA BIANCA  
Housemade Focaccia / **9 (DF, VE & VG)**

FINOCCHIO AL FORNO  
Fennel, Breadcrumbs, Pecorino  
& Sun Dried Tomatoes / **15 (VE)**

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



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% SERVICE CHARGE 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.