

ANTIPASTI

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

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

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

CAPELANTE
Georges Bank Scallop Crudo, Pickled Ramps,
Green Apples & Lime / **21 (GF & DF)**

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

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

PRIMI

PASTA FRESCA

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

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

PASTA SECCA

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

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

SECONDI

POLLO ALLA CALABRESE
Chicken Thighs, Tomatoes, Potatoes,
Oregano & Calabrian Chili / **29 (GF & DF)**

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

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

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

CONTORNI

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

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

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



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.