

Dinner Menu

Salad & Vegetables

Crispy Baby Artichokes 15
mint, yogurt and pecorino dipping sauce

Heirloom Squash 15
honey, chili, aged ricotta, mache,
pumpkin seed granola

Chanterelle Mushrooms 16
burrata cheese, roasted sunchoke,
hazelnut, truffle vinaigrette

Kale & Apple 15
Honeycrisp apple, Tuscan kale,
Brussels sprouts, pistachio pesto, pecorino

Pasta

All of our pasta is homemade on the premises daily
using Italian semolina flour

Please inquire about gluten free options. +2⁰⁰

Burrata Ravioli 22
chanterelle mushroom, marjoram,
heirloom cherry tomato

Pappardelle Bolognese 21
pork and veal sugo, Ragusano cheese

Paccheri 20
wild shrimp, Romanesco cauliflower,
tomato, chili, breadcrumb

Rigatoni alla Norcina 22
house made sausage, porcini mushroom,
fresh ricotta, crushed truffle

Strangozzi Cacio e Pepe 19
pecorino Romano, cracked black pepper

Appetizer

Wood Fired Flatbread 8
lentil hummus, Taggiasca olive, roasted pepper

Veal & Pork Meatballs 16
heritage pork, NY veal and fresh ricotta
meatballs, chickpea purée, eggplant caponata

Crudo of the Day MP
sustainable selection with seasonal garnish

Prosciutto & Burrata 20
24-month cured prosciutto di Parma, burrata,
crushed tomato bruschetta

Fritto Misto 18
flash-fried Rhode Island squid, wild shrimp,
crispy vegetables, spicy aioli, lemon

Charred Octopus 19
olive oil smashed potato salad, salmoriglio,
red pepper and almond romesco

Risotto Arancini 10
Meyer lemon, marjoram, mozzarella

Main

Whole Mediterranean Branzino 30
Brussels sprouts, salsa verde

Half Chicken Under a Brick 27
broccoli rabe, charred lemon, thyme jus

Fish of the Day MP
sustainable selection with seasonal garnish

Grass-Fed Painted Hills Farm NY Strip* 32
spigarello, cipollotti onion, king oyster mushroom

Bone-in Ribeye (suggested for two)* MP
40 day dry-aged Creekstone Farm prime ribeye

20% gratuity will be applied to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.