

FOR THE TABLE

Mixed Olives 6

alfonso, picholine, castelvetroano gaeta, olive oil, orange peel, garlic rosemary

Pizza Bianca 7

olive oil, rosemary w/ ricotta 10

SALADS

Spring Salad 13

mixed greens, blood orange, stracciatella, pistachio, coriander seed, charred scallion vinaigrette

Citrus Salad 12

Seasonal citrus, avocado, endive, thai chili, crispy farro, sunflower seed

Green Salad 12

shaved asparagus, avocado, mint, olive oil, lime

Roasted Beets 12

toasted pinenuts, dill, chives, citrus-fennel yogurt vinaigrette

Radicchio 10

shiitake, taleggio cheese balsamic and olive oil

Escarole 10

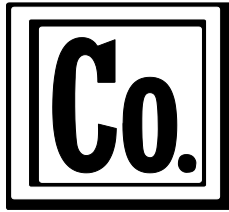
capers, anchovy, dill, parsley lemon, olive oil, bread crumbs

MEATBALLS 16

veal, tomato sauce parmesan & basil served w/ truccione saré & butter

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

Please inform your server of any food allergies and/or dietary restrictions.



SOUP

Ribollita 9

tomato, savoy cabbage cavolo nero, cannellini beans parmesan, prosciutto, chili truccione saré croutons

TOASTS

Ricotta & Nduja 6

ricotta, salumi, herbs, and honey

Chicken Liver 7

port wine, thyme, sea salt

Fire-Roasted Eggplant 5

ginger, cilantro

Cannellini Bean 6

prosciutto, anchovy

CHEESES

artisanal cheeses served with toast & local honey 6 each or five for 25hj

Invierno Vermont Shepard VT (raw sheep and cow)

Nobel Road Calkins Creamery PA (cow)

Braeburn Bonnieview Farm VT (raw cow)

Paisley Blue Bonnieview Farm VT (raw cow and sheep)

Grilling Cheese Narragansett Creamery RI (cow)

PIES

Margherita 18

tomato, mozzarella, basil parmesan

Meatball 23

tomato, mozzarella, veal meatballs caramelized onions, olives aged-pecorino, oregano

Boscaiola 22

tomato, mozzarella, pork sausage mushroom, onion, chili

Stracciatella 21

crushed tomato, stracciatella arugula, black pepper

Rosa 12

crushed tomato, garlic fresh oregano, chili

Popeye 19

pecorino, gruyère, mozzarella spinach, garlic

Ham & Cheese 21

pecorino, gruyère, mozzarella prosciutto, caraway

Flambé 21

béchamel, parmesan, mozzarella caramelized onions, bacon

Shiitake 20

caramelized onion-walnut purée mushroom, olive oil rosemary

Amatriciana 22

guanciale, tomato, pecorino, red onion, chili, parsley

COCKTAILS

Springtime Sangria 12

white wine, Atxa Blanco Vermouth, lemon, thyme, rosemary

The Americano 12

capelletti, sweet vermouth, soda, orange

Byrrh Royale 12

grand quinquina, prosecco, lemon twist

El Clásico 10

P. Quiles Vermouth Rojo, splash soda, castelvetroano olive, orange twist

Cocchi-Ocho 10

red cocchi americano, coca-cola, maraschino cherry

BEERS AND CIDERS

New Belgium Bohemian Pilsner NC 9

Chelsea Brewing Company Checkered Cab Ale NY 8

Six Point Sweet Action Cream Ale NY 8

Montauk Brewing Company Wave Chaser IPA NY 8

Highway Manor Funky Prowler Sour Stout PA 9 (12oz.)

Wolffer No. 139 Dry Rose Cider (bottle) NY 9

BEVERAGES

Housemade Sodas 5

passion fruit, tamarind, or ginger-yuzu

Lemonade 5

Green or Black Iced Tea 3

Coca-Cola, Diet Coke 3

Bottled Water 6

Our pies are not always round. Omissions only, no additions or substitutions, please.

WINES

SPARKLING

Prosecco Rosé · NV · Bisol 'Jeio Cuvée' Veneto, Italy 13/40

Prosecco Superior · NV · Borgoluce Veneto, Italy 13/48

Prosecco · 2014 · Adrino Adami 'Valdobbiadene Vigneto Giardino' Veneto, Italy 60

Brut '1er cru' · NV · J. Lassalle 'Préférence' Champagne, France 90

Champagne Brut Rosé · NV · Champagne Deutz Champagne, France 150

WHITE

Chardonnay · 2014 · Fantinel Friuli-Venezia Giulia, Italy 10/34

Pecorino · 2015 · Velenosi 'Villa Angela' Marche, Italy 11/40

Albariño · 2015 · Morgadio Rias Baixas, Spain 12/44

Sauvignon Blanc · 2015 · Taft Street Russian River Valley, CA 13/48

Chardonnay · 2014 · Domaine Bersan Bourgogne Côtes D'Auxerre, France 14/52

Riesling · 2014 · Albert Seltz, 'Réserve' Alsace, France 45

Godello · 2014 · Rafael Palacios 'Louro' Valdeorras, Spain 48

Trebbiano · 2014 · Tabarrini 'Adarmando Bianco' Umbria, Italy 50

Chenin Blanc · 2012 · 'Les Chesnaies' Chinon, France 60

Pinot Gris · 2012 · Red Newt Cellars "Curry Creek Vineyards" Finger Lakes, NY 63

Chardonnay · 2014 · Au Bon Climat 'Los Alamos Vineyard' Santa Barbara, CA 85

ROSÉ

Provencal Blend · 2015 · Château Les Crostes Côtes de Provence, France 10/34

50/50 Red-White Blend · 2015 · Uivo 'Renegado' Portugal 11/40

RED

Malbec · 2016 · Loca Linda Mendoza, Argentina 10/55(L)

Sangiovese · 2012 · La Busattina 'Legnotorto' Tuscany, Italy 11/42

Grenache/Syrah/Mourvèdre · 2013 · Dom. De Fondréche Rhone, France 12/44

Pinot Noir · 2013 · L'Umami Willamette Valley, OR 13/49

Malbec · 2014 · Manos Negras Mendoza, Argentina 14/52

Grenache/Syrah · 2014 · JL Chave 'Mon Coeur' Rhône Valley, France 55

Merlot · 2013 · Bodega Chacra 'Mainqué' Patagonia, Argentina 70

Syrah/Zin/Viognier · 2014 · Drew 'The Ornbaum' Mendocino, CA, USA 75

