

PIES

THE CLASSICS

Margherita 19

tomato, buffalo mozzarella, basil parmesan

Meatball 23

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

Boscaiola 23

tomato, buffalo mozzarella, pork sausage mushroom, onion, chili

Rosa 13

crushed tomato, garlic fresh oregano, chili

Shiitake 21

caramelized onion-walnut purée mushroom, olive oil, rosemary

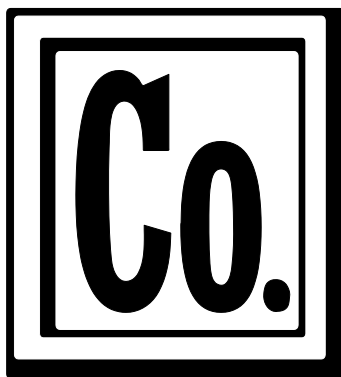
garlic, basil, or Parmigiano +2

farm egg, olives, mushrooms, caramelized onions, or arugula +3

buffalo mozzarella, house-made sausage, bacon lardons

or prosciutto di parma +5

Our pies are not always round. Please, no substitutions



BREAKFAST

Bacon, Egg & Cheese 21

Neuskes' bacon, farm eggs parmesan, buffalo mozzarella, red onion, fermented chilli, béchamel oregano

Florentine 22

parmesan, gruyère, buffalo mozzarella, spinach, garlic, farm eggs, olive oil

Calabrian 21

buffalo mozzarella, parmesan béchamel, nduja sausage, red onion, farm eggs, cilantro

Sausage and Potato 22

house-made sausage, potatoes farm eggs, béchamel, pecorino chives

Croque-Madame 23

béchamel, gruyère, buffalo mozzarella, parmesan, prosciutto caraway, farm eggs

BRUNCH APPETIZERS

Bomboloni 4

Sullivan Street Bakery doughnut w/ seasonal flavors

Mixed Olives 7

alfonso, picholine, castelvetro, gaeta, garlic rosemary

Pizza Bianca 8

olive oil, rosemary w/ ricotta 12

Fennel and Citrus Salad 16

blood orange, meyer lemon, grapefruit, treviso, almonds

Willow Wisp Farm Arugula 14

walnuts, dried cherries, aged balsamic vinegar, Parmigiano Reggiano

Ribollita 10

tomato broth based soup with cabbage, kale, cannellini beans parmesan, prosciutto, chili croutons

BRUNCH ENTREES

French Toast 17

Sullivan Street Bakery brioche, strawberries, maple syrup

Smoked Duck Benedict 20

Neusky's smoked duck breast, poached eggs, potato roll herb hollandaise, potato hash

Roasted Squash and Mushrooms 16

fire-roasted squash and mushrooms, potatoes cippolini onions, béchamel, fresh herbs, farm eggs

Avocado Toast 18

two poached eggs with avocado, aleppo pepper, parmesan, basil

Baked Eggs with Sausage and Pepper 17

house-made pork sausage, roasted red peppers, potatoes, tomatoes chili flakes, farm eggs

Meatballs 16

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

Roasted Poussin 23

wood-fired ½ poussin chicken, roasted sweet potato, golden chard espelette pepper

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs

may increase your risk of foodborne illness.

WINES BY THE GLASS

SPARKLING

Prosecco Rosé · NV · Bisol 'Jeio Cuvée' Veneto, Italy 11/40

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

WHITE

Dry Resling · 2016 · Clare Wine Company 'Watervale' Clare Valley, Australia 11/40

Sancerre · 2015 · Gilles Lesimple Loire Valley, France 15/60

Albariño · 2016 · Terras Gauda 'Abadía de San Campio' Rias Baixas, Spain 12/44

Chardonnay · 2015 · Jean-Marc Brocard 'Sainte Claire' Chablis, France 13/48

ROSÉ

Nebbiolo · 2016 · Azienda Agricola Broccardo 'Langhe Rosato' Piedmont, Italy 11/40

RED

Pinot Noir · 2015 · L'Umami Willamette Valley, Oregon 13/49

Corvino · 2013 · Zenato 'Veronese Rosso Alanera' Vento, Italy 14/52

Malbec · 2014 · Manos Negras Mendoza, Argentina 11/40

Zinfandel · 2014 · Lange Twins Lodi, California 12/44

Syrah · 2015 · Château Maris 'La Touge' Minervois, France 11/40

BEER, CIDER, AND COCKTAILS

Greenport Harbor Black Duck Porter NY 8 Spiced Sangria 12

New Belgium Bohemian Pilsener CO 8 red wine, Atxa Vermouth, fall spices, apples, Pasubio Amaro

Left Hand Travelin' Light Kolsch CO 8 Venetian Spritz 12

Founders Centennial IPA MI 8 Cappelletti, prosecco rosé rosemary, orange

Highway Manor Say John Sour Ale PA 9 Byrrh Royale 12
(12oz.) grand quinquina, prosecco, lemon

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

BEVERAGES

Housemade Sodas 6

Passion fruit, strawberry, or ginger-yuzu

Lemonade 5

Strawberry Lemonade 6

Green or Black Iced Tea 4

Coca-Cola, Diet Coke 4

Bottled Water 6

Coffee 3

Espresso 3

Macchiato 3.5

Americano 3.5

Cappuccino 4.25

Latte 4.5

Tea 3.75 earl grey, ceylon op, lapsang souchong, zhejiang green, peppermint, chamomile, mt. olympus, elderflower

