ANTIPASTI

CRISPY ARTICHOKES lemon mayo, juniper & rosemary salt 17
ARANCINI filled with honey braised short rib, local pumpkin aioli 18
MUSHROOM & APPLE CROSTONE Manchester mushrooms, thyme roasted apples, housemade ricotta 19
FAIRYTALE PUMPKIN BISQUE pomegranate & apple condimento, chili oil 17
BLUE FIN TUNA TARTARE local watermelon, chili oil, crispy capers, passionfruit emulsion 22
INSALATA ROMANA radish, black olive breadcrumbs, black garlic dressing 19
ROASTED BEET SALAD radicchio, crimson crisp apples, toasted pistachios, robiola caprino, white balsamic vinaigrette 20
INSALATA VERDE arugula, frisée, radicchio, preserved lemon, shaved fennel, parmigiano, lemon vinaigrette 15
PAN SEARED HUDSON VALLEY FOIE GRAS local corn gelato, raspberry chocolate tart, thyme blueberry marmellata, hazelnut crunch 35
GRILLED RHODE ISLAND CALAMARI rosemary, garlic, dried chilies, crispy carrots 20

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SALUMI ITALIANI

~ individual selection 15 ~

Prosciutto di Parma Gran Rsv 24 Month
Prosciutto San Daniele di Friuli
Speck dell'Alto Adige
Salame de Suino Toscano
Mortadella
Finocchiona Toscana
Salamini Norcino
Salame Calabrese
Salame de Cinghiale Piemontese
Bresaola Valtellinese

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PROSCIUTTO TRIO Parma Gran Riserva, Speck, San Daniele di Friuli ... 43
SALAME TRIO Finocchiona, Salame Norcino, Salame de Cinghiale ... 39

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FORMAGGI

~ individual selection 9 | selection of three 24 ~

LA TUR Piemonte | soft, buttery flavor with mushroom notes
ROBIOLA DUE LATTE Piemonte | creamy, bloomed rind
TALEGGIO Lombardia | semi-soft, washed rind
TOMA Piemonte | semi-firm, buttery and tangy
FONTINA Valle d'Aosta | semi-soft, nutty and earthy
PECORINO TOSCANO Tuscany | firm and sweet
PARMIGIANO REGGIANO 24mo Emilia-Romagna | firm & sharp
CAPRINO SEMISTAGIONATO Sardegna | firm, aged two months
GORGONZOLA DOLCE Lombardia | creamy blue, sweet & strong

PASTA

AGNOLOTTI AL PLIN veal, pork, and rabbit filled pasta 'pillows', hazelnut brown butter 37
TAJARIN thin hand cut pasta, veal ragù 29
GNOCCHI DI ZUCCA fonduta di caprino, funghi 35
ANOLINI IN BRODO chicken & sage filled pasta buttons, brodo di pollo 29
RISOTTO ALLA ZUCCA pumpkin purée, squash, toasted pumpkin seeds, taleggio fonduta *please allow 25 minutes* 38
CACIO E PEPE maccheroni, pecorino romano, black pepper 22
AMATRICIANA bucatini, guanciale, candy onions, tomato, Calabrian chili 25
RICOTTA CAVATELLI lamb meatballs, arugula pesto 28
CARBONARA maniche, duck bacon, egg yolk, parmigiano 25
LASAGNA ALLA MARCHIGIANA veal ragù, fonduta, red wine reduction *please allow 25 minutes* 28
SPAGHETTI ALLA CHITARRA tomato basil sauce ADD: cinghiale ragù +6 | ADD: lamb meatballs +9 18
SPAGHETTI NERI Maine lobster, garlic, chili, spicy tomato lobster sauce, basil 35
BUTTERNUT SQUASH CARAMELLE sage brown butter, balsamic reduction, toasted pumpkin seeds 31

CARNE E PESCE

MEDITERRANEAN BRANZINO melted leeks, grilled artichoke, saffron & fennel sauce, jalapeño 45
GRILLED BLUE FIN TUNA prosciutto wrapped green beans, peperonata, caramelized mushrooms, red wine reduction 48
SCALLOPS cauliflower purée, hazelnut anchovy brown butter, roasted cauliflower 49
CHICKEN SALTIMBOCCA prosciutto wrapped chicken breast, creamy polenta, chili, swiss chard, sage reduction 36
POLLO ALLA MILANESE Tuscan kale salad, shaved zucchini, local apple, balsamico, parmigiano, grilled lemon 32
CREEKSTONE FARMS NEW YORK STRIP local zucchini, Abruzzese olive condimento, root vegetable gratin, red wine reduction 65
BRAISED CINGHIALE roasted local broccoli, creamy polenta, cippolini onions, braising jus 51
GRILLED RACK OF LAMB braised tuscan kale, garlic, chili, creamy polenta, red wine reduction, mint condimento 63
GRILLED MAGRET OF DUCK local sweet potatoes, forest mushrooms, butternut squash purée, red wine reduction 49