

APPETIZERS

Shrimp and vegetable minestrone - alubia blanco beans - spring herb puree 12
Middle eastern bread salad "Fattoush" cucumbers - tomatoes - herbs - sumac - lemon 14
Baby arugula and avocado salad - tomato - radish - Vidalia onion - white balsamic - honey 14
Spring onion and baby pea soup - morel mushrooms - green garlic - mint 14
Grilled jumbo shrimp yellow and green chick peas - cumin - preserved lemon 16
Blistered shishito peppers - charred scallion and ginger vinaigrette 14
Maple brook farms burrata - baby peas and spring onions - truffle crostino 16
Yellow fin crudo - diced avocado - radish - ginger-lime sugo - micro onions 18
Goat cheese "blintz" - roasted marinated beets - walnuts - Saba - baby arugula 14
Prince Edward Island mussels - red curry cream - fava beans - cilantro 14
Grilled squid - shaved fennel - radish - cherry tomato - lemon - olive oil 16
Mixed organic baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano 12
Jumbo lump crab and avocado toast - micro herbs - chili and smoked paprika aioli 19
Hearts of romaine - Caesar dressing - focaccia croutons - parmesan tuile 12
Half dozen Coppins Island oysters - champagne mignonette - cocktail sauce 15

PIZZA

Pizza with plum tomato sauce - shredded or fresh mozzarella - basil 17
Pizza with sliced tomatoes - fresh mozzarella - San Daniele prosciutto - baby arugula 21
Pizza with plum tomato sauce - Italian sausage - Vidalia onions - hot cherry peppers 18
Pizza with fresh morel mushrooms - burrata cheese - mozzarella - ramp pesto 24

Join us every Tuesday for "Wine Appreciation Night"

50 % off bottles under \$100

25 % off bottles \$100 and over

(Not valid on Holidays)

ENTREES

Spaghetti alla chitarra - filetto di pomodoro - veal meatballs - ricotta cheese 21
Prosciutto and pea ravioli - ricotta salata - mixed peppercorns - pea and mint puree 24
Lemon fettuccine - wild shrimp - cherry tomato - artichoke and parsley sauce - arugula 27
Maltagliata - sweet sausage - shallots - crushed tomato - baby peas - pecorino 23
Scallop and roasted cauliflower ravioli - Marcona almond - fresh thyme 25
Grilled bronzino - creamer potatoes with leeks - spicy green harissa - caramelized lemon 29
Yellow-fin tuna - baby bok choy - citrus soy vinaigrette royal trumpet mushrooms 34
Jumbo sea scallops - mango salad - grilled kale sprouts - Aleppo pepper 32
Wild black sea bass - red quinoa and lentils - porcini mushrooms - white verjus 32
Hidden fjord salmon - baby candy cane beets - grilled asparagus - ramp gremolata 34
Parmesan crusted filet of halibut - tomato-chive beurre blanc - sautéed spinach 38
Australian lamb chops - spring vegetable barley - roasted baby carrots - mint salsa verde 38
Wood oven roasted Amish chicken - mashed potatoes - natural juice - grilled asparagus 28
Breast of chicken "Milanese" tomato and baby arugula salad - fresh mozzarella - lemon 24
Grilled marinated lamb kabob and kofte - spiced basmati rice - tzatziki sauce 29
12 oz Certified Angus Beef steak - wild mushroom - sherry vinegar - roasted cauliflower 42
Caesar or Mixed or Arugula or Fattoush Salads with chicken 23 with shrimp 29
with scallop 32 with salmon 34

SIDES

Spring vegetable barley 8
Balsamic glazed royal trumpet mushrooms 10
Red quinoa with lentils and porcini 7
Baby peas with spring onions and mint 8
Grilled asparagus with ramp gremolata 10
Grilled baby bok choy with spicy citrus vinaigrette 7

Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness

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