



HANDCRAFTED ORGANIC PASTA SINCE 2011

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| INSALATE | Salt-Roasted beets, creamy burrata cheese (Napoli), pickled red onions with pistachio vinaigrette | 16 |
| | Shaved brussels sprouts, marcona almonds, pecorino Romano & citrus dressing | 14 |
| | Grilled corn, fire roasted peppers, avocado, arugula & shaved Parmigiano cheese (Aged 24MTH) | 15 |
| | Baby Arugula, apples, toasted hazelnuts and Gorgonzola Mountain Aged (Lombardy) | 14 |

ANTIPASTI

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| Prosciutto di Parma, Bosc Pear, Pecorino Toscano (30 days aged) with fig-balsamic reduction | 18 |
| Grilled marinated calamari with arugula and Meyer lemon marinated red onions. | 19 |
| Grilled organic polenta with wild mushroom Fricassée & Val d'aosta fontina cheese | 16 |
| Fig jam, Prosciutto di Parma and Gorgonzola cheese bruschetta on toasted rustic bread | 16 |
| Buffala mozzarella (Napoli) with roasted butternut squash and mushrooms with brown butter vinaigrette | 16 |

PROUDLY MADE WITH ORGANIC NEW YORK GRAINS

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| Black spaghetti with shrimp, chorizo and spicy calabrian tomato sauce | 23 |
| Goat cheese and scallion ravioli with black olive-tomato butter | 21 |
| Toasted fennel seed bucatini with braised duck ragu and mushrooms | 21 |
| Black spaghetti with wild blue crab meat, scallion, lemon and calabrian chilli | 24 |
| Butternut Squash ricotta cheese ravioli with mascarpone -sage sauce | 20 |
| Rigatoni with Grandma's Bolognese sauce | 22 |
| Pappardelle with honey-braised short rib ragu. | 23 |
| Spaghetti with Manila clams, leeks and saffron in a white wine sauce | 24 |
| Rigatoni with eggplant, tomato sauce, fresh basil & fior di latte Mozzarella | 21 |
| Fettuccine with wild mushrooms, light cream sauce & pecorino romano | 22 |

HOMEMADE PASTA

RISOTTO

(please allow 20 minutes):

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| Risotto with wild rice, butternut squash and wild mushrooms | 21 |
| Risotto Cauliflower & parmigiano cheese risotto topped with "anchovie pangrattato" . | 20 |
| Risotto with spicy Italian sausage & broccoli rabe | 21 |
| Risotto with organic chicken,spinach and ricotta salata | 22 |
| Squid ink risotto with calamari, parsley and white wine | 24 |
| Seafood risotto "Alla Milanese" | 25 |

SECONDI

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| Pan Seared Duck Breast with roasted grapes-Chianti reduction served with sweet potato mashed | 31 |
| Grilled porcini-rubbed Pork Chop with roasted Brussels Sprouts with crispy pancetta | 29 |
| Rosemary, Garlic, Butter basted New York Strip Steak served truffled home fries | 34 |
| Pan Seared Branzino Fillet with lemon-caper sauce caramelized butternut squash and braised spinach | 31 |

CONTORNI

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| Sauteed spinach with garlic and extra virgin olive oil | 10 |
| Caramelized Brussels sprouts with crispy pancetta | 11 |
| Sweet-sour cauliflower with raisins and pine nuts | 10 |
| Spicy sauteed broccoli rabe with Calabrian chili | 11 |

OUR PASTAS, BREAD AND DESSERTS ARE MADE FRESH EVERYDAY ON THE PREMISES * WHOLE WHEAT & GLUTEN FREE PASTA AVAILABLE UPON REQUEST

20 % gratuity will be added to all parties of 6 or more

BY THE GLASS

WHITE AND ROSE

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|--------------------------|----|
| Sauvignon Blanc (Friuli) | 13 |
| Pinot Grigio (Venice) | 13 |
| Chardonnay (Piemonte) | 14 |
| Rosé Cerasuolo (Abruzzo) | 12 |

RED

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|-----------------------------------|----|
| Pinot Nero (Venice) | 13 |
| Malbec (Argentina) | 15 |
| Primitivo (Puglia) | 15 |
| Montepulciano D'Abruzzo (Abruzzo) | 13 |
| Barbera D'Alba Organic (Piemonte) | 15 |
| Chianti DOCG (Tuscany) | 13 |
| Aglianico (Irpinia) | 14 |

APERITIFS

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| Prosecco di Valdobbiadene (Venice) | 13/50/bottle |
| Moscato | 13/50/bottle |
| Bellini 1948 (Original recipe created by Giuseppe Cipriani in Venice, made with Prosecco and white peach) | 15 |
| Mimosa (Prosecco & orange juice) | 13 |

WHITE AND ROSE WINES

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|-----------------------------------|----|
| Pinot Grigio Villa Rocca (Venice) | 48 |
| Sauvignon Blanc Cataldo (Sicily) | 48 |
| Rosato (Abruzzo) | 44 |
| Chardonnay (Piemonte) | 55 |

RED WINES

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| Chianti Pergamena DOCG (Tuscany) | 49 |
| Montepulciano D'Abruzzo Marramiero (Abruzzo) | 49 |
| Pinot Noir Villa Rocca (Venice) | 48 |
| Malbec 1853 Old Vine Estate (Argentina) | 54 |
| Barbera D'Alba Barberis (Piedmont) ORGANIC | 58 |

ITALIAN BEERS



DOMESTIC BEERS

Peroni (Italy)

Premium, clear, golden-yellow lager with a slightly bitter taste

Menabrea Ambratta (Italy) \$9

Pale yellow lager, moderately bodied with mild bitterness

Six Point Crisp (Brooklyn)

German style Pilsner with floral, grassy, and biscuity aroma and a golden yellow color

Six Point Bengali Tiger IPA (Brooklyn)

Blaze orange in color, with an abundance of citrus hop bitterness, and a full pine and grapefruit bouquet in the aroma

Greenport Harbor Ale (Staten Island)

American pale ale, brewed with pilsner, wheat malt and flaked oats combined with citrusy hops

Forged Nitro Irish Stout \$9

Forged in Dublin hand-crafted stout with hints of chocolate and coffee roasted notes