



# HANDCRAFTED ORGANIC PASTA SINCE 2011

<b>INSALATE</b>	Salt-Roasted beets, creamy burrata cheese (Napoli), pickled red onions with pistachio vinaigrette	16
	Shaved brussels sprouts, marcona almonds, pecorino Romano & citrus dressing	13
	Grilled corn, fire roasted peppers, avocado, arugula & shaved Parmigiano cheese (Aged 24MTH)	13
	Baby Arugula, apples, toasted hazelnuts and Gorgonzola Mountain Aged (Lombardy)	13

## ANTIPASTI

Prosciutto di Parma, Grilled Peaches, pecorino Toscano (30 days aged) with fig-balsamic reduction	16
Caprese di Buffalo drizzled with Basil Oil	13
Grilled marinated calamari with arugula and Meyer lemon marinated red onions.	18
Grilled organic polenta with wild mushroom Fricassée & Val d'aosta fontina cheese	12
Fig jam, Prosciutto di Parma and Gorgonzola cheese bruschetta on toasted rustic bread	15
Buffalo mozzarella (Napoli) with roasted butternut squash & mushrooms with brown butter vinaigrette	13

## PROUDLY MADE WITH ORGANIC NEW YORK GRAINS

Black spaghetti with shrimp, chorizo and spicy calabrian tomato sauce	18
Goat cheese and scallion ravioli with black olive-tomato butter	17
Toasted fennel seed bucatini with braised duck ragu and mushrooms	18
Black spaghetti with wild blue crab meat, scallion, lemon and calabrian chilli	20
Sweet potato ravioli with mascarpone cheese and sage	17
Rigatoni with Grandma's Bolognese sauce	18
Pappardelle with honey-braised short rib ragu.	18
Spaghetti with Manila clams, leeks and saffron in a white wine sauce	20
Rigatoni with eggplant, tomato sauce, fresh basil & fior di latte Mozzarella	17
Fettuccine with wild mushrooms, light cream sauce & pecorino romano	18

## RISOTTO

(please allow 20 minutes):

Risotto with wild rice, butternut squash and wild mushrooms	19
Risotto Cauliflower & parmigiano cheese risotto topped with "anchovie pangrattato" .	19
Risotto with spicy Italian sausage & broccoli rabe	19
Risotto with organic chicken, spinach and ricotta salata	19
Squid ink risotto with calamari, parsley and white wine	22
Seafood risotto "Alla Milanese"	22

## SECONDI

Pan Seared duck breast with pomegranate vinaigrette served with "corn crema" and baby arugula-celery root salad	27
Grilled porcini-rubbed Pork Chop with roasted Brussels Sprouts with crispy pancetta	27
Grilled Natural hanger steak (Creekstone Farms) w/ "Chimichurri" served over arugula with rosemary-roasted potatoes	26
Roasted Long Island stripped bass with lemon-caper sauce s/w braised kale	27

## CONTORNI

Sauteed spinach with garlic and extra virgin olive oil	9
Caramelized Brussels sprouts with crispy pancetta	9
Sweet-sour cauliflower with raisins and pine nuts	9
Spicy sauteed broccoli rabe with Calabrian chili	9

## HOMEMADE PASTA

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

Sauvignon Blanc (Friuli)	12
Pinot Grigio (Venice)	12
Falanghina (Campania)	13
Chardonnay (California)	13
Trebbiano D Abruzzo (Abruzzo)	12
Rosé Cerasuolo (Abruzzo)	12

### RED

Pinot Nero (Venice)	12
Malbec (Argentina)	12
Primitivo (Puglia)	15
Montepulciano D'Abruzzo (Abruzzo)	12
Barbera D'Alba Organic (Piemonte)	13
Chianti DOCG (Tuscany)	12
Aglianico(Irpinia)	12

### APERITIFS

Prosecco di Valdobbiadene (Venice)	13 / \$49/bottle
Moscato	13 / \$38/bottle
Bellini (Prosecco & white peach nectar)	13
Mimosa (Prosecco & blood orange juice)	13

## WHITE AND ROSE WINES

<b>Fruilano 2018 (Friuli)</b>	<b>55</b>
<b>Coda Di Volpe (Campania)</b>	<b>55</b>
<b>Trebbiano D'Abruzzo Dama 2018 (Abruzzo)</b>	<b>40</b>
<b>Pinot Grigio Villa Roca 2018 (Venice)</b>	<b>40</b>
<b>Kalema Rosato 2020 (Puglia)</b>	<b>50</b>
<b>Pecorino 2019 (Canale)</b>	<b>52</b>
<b>Chardonnay Deltetto (Campania)ORGANIC</b>	<b>50</b>

## RED WINES

<b>Chianti Piazzano DOCG 2018(Tuscany)</b>	<b>40</b>
<b>Montepulciano D'Abruzzo Marramiero 2017 (Abruzzo)</b>	<b>40</b>
<b>Pinot Noir Villa Rocca 2018 (Venice)</b>	<b>38</b>
<b>Malbec Grafigna Centenario 2018 (Argentina)</b>	<b>40</b>
<b>Birbanera 2016 (Montecucco)</b>	<b>58</b>
<b>Primitivo 2019 (Puglia)</b>	<b>58</b>
<b>Barolo Altenasso (Piemonte)</b>	<b>85</b>
<b>Barbera d'Alba Barberis (Piedmont)ORGANIC</b>	<b>52</b>
<b>Vino Nobile di Montepulciano DOC (Emilia Romagna)</b>	<b>60</b>
<b>Nero di Predappio DOC 2016 (Emilia Romagna)</b>	<b>80</b>
<b>Cabernet Sauvignon Caymus Vineyards 2019 (Napa Valley)</b>	<b>150</b>

## ITALIAN BEERS



### Peroni (Italy)

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

### Menabrea Ambratta (Italy)

*Pale yellow lager, moderately bodied with mild bitterness*

## DOMESTIC BEERS

### Six Point Sweet Action (Brooklyn)

*The original Six point. Part pale ale, part wheat, part cream ale*

### 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*

### Saranac Blueberry Blonde Ale (New York)

*Traditional Blonde ale with a Juicy Blueberry kick.*

### Coney Island Mermaid (Brooklyn)

*Pilsner, crisp and nicely hopped lager balanced fruity aroma*