



HANDCRAFTED ORGANIC PASTA SINCE 2011

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

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.	20
Grilled organic polenta with wild mushroom Fricassée & Val d'aosta fontina cheese	17
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	17

PROUDLY MADE WITH ORGANIC NEW YORK GRAINS

Black spaghetti with shrimp, chorizo and spicy calabrian tomato sauce	23
Goat cheese and scallion ravioli with black olive-tomato butter	21
(Grano Arso) Burnt wheat flour bucatini with braised duck ragu and mushrooms	22
Black spaghetti with wild blue crab meat, scallion, lemon and calabrian chilli	24
Sweet corn-ricotta cheese ravioli with mascarpone -sage sauce	21
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):

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

Pan Seared Duck Breast with pomegranate vinaigrette served with "corn crema" and baby arugula-celery salad	32
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	32

CONTORNI

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

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

RED

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

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

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

RED WINES

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