



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          | 16 |
| Caprese di Buffala drizzled with Basil Oil                                                           | 15 |
| Grilled marinated calamari with arugula and Meyer lemon marinated red onions.                        | 18 |
| Grilled organic polenta with wild mushroom Fricassée & Val d’aosta fontina cheese                    | 14 |
| Fig jam, Prosciutto di Parma and Gorgonzola cheese bruschetta on toasted rustic bread                | 16 |
| Buffala mozzarella (Napoli) with roasted buternut squash and mushrooms with brown butter vinaigrette | 16 |

PROUDLY MADE WITH ORGANIC NEW YORK GRAINS

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| Black spaghetti with shrimp, chorizo and spicy calabrian tomato sauce          | 22 |
| Goat cheese and scallion ravioli with black olive-tomato butter                | 20 |
| Toasted fennel seed bucatini with braised duck ragu and mushrooms              | 21 |
| Black spaghetti with wild blue crab meat, scallion, lemon and calabrian chilli | 23 |
| Butternut Squash ricotta cheese ravioli with mascarpone -sage sauce            | 20 |
| Rigatoni with Grandma's Bolognese sauce                                        | 21 |
| Pappardelle with honey-braised short rib ragu.                                 | 21 |
| 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            | 21 |

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                              | 21 |
| 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 root salad     | 28 |
| 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 | 28 |
| Roasted Long Island striped bass with lemon-caper sauce s/w spinach/squash                                          | 28 |

CONTORNI

|                                                        |    |
|--------------------------------------------------------|----|
| Sauteed spinach with garlic and extra virgin olive oil | 9  |
| Caramelized Brussels sprouts with crispy pancetta      | 10 |
| Sweet-sour cauliflower with raisins and pine nuts      | 10 |
| Spicy sauteed broccoli rabe with Calabrian chili       | 10 |

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