



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)	14
	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 Buffalo drizzled with Basil Oil	14
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 butternut 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	20
Black spaghetti with wild blue crab meat, scallion, lemon and calabrian chilli	23
Butternut squash, Ricotta cheese Ravioli with mascarpone-sage sauce	19
Rigatoni with Grandma's Bolognese sauce	21
Pappardelle with honey-braised short rib ragu.	20
Spaghetti with Manila clams, leeks and saffron in a white wine sauce	23
Rigatoni with eggplant, tomato sauce, fresh basil & fior di latte Mozzarella	20
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	20
Risotto with organic chicken, spinach and ricotta salata	20
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	27
Roasted Long Island striped bass with lemon-caper sauce s/w spinach/squash	27

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	9
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)	12
Pinot Grigio (Venice)	12
Chardonnay (California)	14
Rosé Cerasuolo (Abruzzo)	12

RED

Pinot Nero (Venice)	12
Malbec (Argentina)	15
Primitivo (Puglia)	15
Montepulciano D'Abruzzo (Abruzzo)	13
Barbera D'Alba Organic (Piemonte)	14
Chianti DOCG (Tuscany)	13
Aglianico (Irpinia)	15

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 2022 (Venice)	46
Sauvignon Blanc Cataldo 2022 (Sicily)	46
Rosato (Abruzzo) 2022	49
Chardonnay Bortuluzzi 2021 (Venice)	55

RED WINES

Chianti Pergamena DOCG 2021 (Tuscany)	49
Montepulciano D'Abruzzo Marramiero 2022 (Abruzzo)	49
Pinot Noir Villa Rocca 2022 (Venice)	46
Malbec 1853 Old Vine Estate 2019 (Argentina)	54
Barbera D'Alba Barberis 2020 (Piedmont) ORGANIC	54

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

Coney Island Mermaid (Brooklyn)

Pilsner, crisp and nicely hopped lager balanced fruity aroma
