

— NYC —
ROCKY SLIMS
 WOOD FIRED

STIMOLANTE

SESAME BREAD 10
 Apricots. Lardo.

CHESTNUTS 8
 Wood-roasted. Sambuca. Fennel.

MASCARPONE 12
 Dried tomato. Leek. Grilled bread.

SALUMI 25
 Framani Mortadella. (California)
 La Quercia Borsellino. (Iowa)
 Woodlands Ham. (West Virginia)
 Woodlands Coppa. (West Virginia)

CHEESE 14
 Provolone Piccante. (NYC)
 Pickled carrots. Calabrian chili.

SALUMI & CHEESE 30

SALAD

ROMAINE 15
 Gorgonzola dolce. Pancetta.
 Egg.

RED ENDIVE 14
 Meyer lemon. Walnuts.
 Pecorino. Peperoncino.

GRILLED TREVISO 14
 Sheep's milk ricotta. Grapes.

MACCHERONI

RADIATORE (Radiators) 18
 Parsnips, Pecorino. Black Pepper.

ZUCCA (Lil pumpkins) 21
 Pork ragu.

FUSILLI LUNGHI (Long Fusilli) 24
 Mussels. Oregano. Straciatella.

MEAT & FISH

COD ARRABBIATA 30
 Gnocchi alla Romana.

OXTAIL 28
 Farina. Figs. Spigarello.

DUCK 32
 Rudabaga. Spring onions. Saba.

PIZZA

ROSSO 14
 Tomato. Basil. Garlic.

PLAIN PIE 16
 Tomato. Mozz. Pecorino, Basil. Oregano.

VEGGIE 18
 Celery Root. Pickled, caramelized onion.
 Mozz. Thyme. Sesame seed crust.

MORTADELLA 18
 Ricotta. Marjoram. Bomba.

SAUSAGE 17
 Tomato. Pickled Peppers. Mozz.
 Pecorino.

MARSALA 20
 Pancetta. Onion. Rosemary.

CONTORNI

COLD

BOSC PEAR. Guanciale & buttermilk. 11

SUNCHOKES. Parm, parsley & rye. 12

HOT

FENNEL. Nduja. Tangerine. 12

CELERIAC. Straciatella. Charred scallion. 11

SWEET POTATO. Pistachio. Goat butter. 14

DOLCE

STONE FRUIT 12
 Vin Cotto. Mascarpone.

CITRUS SALAD
 Kiwi granita. 10

VINO/COCKTAILS

(Wines shown in red available by the glass)

BUBBLES

Il Colle, **Prosecco** (NV) \$10/\$38

Gaudrelle, *Ammonite Extra Brut*, **Chardonnay/Chenin** (NV) \$11/\$42

Gaudrelle, *Touraine Rosé*, **Grolleau/Gamay** (NV) \$11/\$42

Poderi Il Saliceto, *Bi-Fri*, **Sauvignon Blanc** (2009) \$65

Fondo Bozzole, *Incantabis*, **Lambrusco Ruberti** (2010) \$56

Hirotake Ooka, *Canon Rosé*, **Muscat d'Hambourg** (2013) \$52

Jean-Pierre Robinot, *Fêtembulles*, **Chenin Blanc** (2013) \$49

Sylvie Paulhiac-Delalot, *Instant Baroque Brut*, **Pinot Meunier/Chardonnay** (2008) \$150

Armand de Brignac, *Ace of Spades Brut Gold*, **Pinot Meunier/Chardonnay/Pinot Noir** (NV) \$395

WHITE

Fratelli Pezzuto, *Roero Arneis* (2009) \$10/\$38

Cirelli, *Trebbiano d'Abruzzo*, **Trebbiano** (2013) \$10/\$38

Domaine de Grisy, *Bourgogne*, **Chardonnay** (2012) \$9/\$34

Close Lapeyre, *Juracon Sec*, **Gros Manseng** (2012) \$44

Philippe Tessier, *Cour-Cheverny*, **Romarin** (2013) \$42

Gregory Guillaume, *Lou Coulego*, **Chardonnay** (2012) \$56

Domaine Ribiera, *Y'a Un Terret*, **Terret** (2013) \$49

Lamoresca, *Bianco*, **Vermentino** (2012) \$85

Buronfosse, *Les Bélemnites*, **Savagnin/Chardonnay** (2011) \$75

Collecapretta, *Terre del Preti*, **Trebbiano** (2013) \$96

COCKTAILS

Belleza Delicata (The Delicate Beauty)

Gin, triple sec, fresh lemon, hibiscus, Angostura bitters \$14

Jalisco Crossing

Reposado tequila, agave nectar, fresh lime, smoked orange bitters, shaken and served up \$14

All Nighter

Gin, Amaro Bianchi, fresh lemon, cucumber, Angostura bitters and club soda \$14

Ruby Emerald

Vodka, kaffir lime leaf raspberry shrub, and prosecco, garnished with a lime leaf \$15

Dusk to Dawn

2 Scotch, Amaro Lucano, Disaronno, Angostura and orange bitters, rocks, orange twist \$14

Popcorn Sazerac

Rye, popcorn bitters, sugar and absinthe, served with Aleppo butter glazed popcorn \$15

AMARO

Lucano, **Amaro** (NV) \$11

Varnelli, **Amaro dell'Erborista** (NV) \$11

Braulio, **Amaro** (NV) \$12

Varnelli, **Amaro Sibilla** (NV) \$12

Bigallet, **China China Amer** \$12

Contratto, **Fernet** \$12

ROSE

Oeno, *Russian River Valley Rosé*, **Pinot Noir** (2013) \$10/\$38

Tricot, *Rose of Gamay* (2013) \$54

RED

Le Bergey, *Bordeaux*, **Merlot Blend** (2012) \$9/\$34

Tenuta di Sticciano, *Chianti Maggiano*, **Sangiovese Blend** (2012) \$12/\$42

Domaine du Bel Air, *Dyptique Bourguel*, **Cabernet Franc** (2013) \$9/\$34

Clos de l'Amandaie, *Chat Pitre*, **Syrah Blend** (2011) \$10/\$38

Fabien Jouvès, *Le Vin Qui Rap*, **Tannet** (2012) \$12/\$42

Clos Mathéllisse, *Exorde*, **Cinsault** (2012) \$46

Domaine Grand, *Côtes du Jura*, **Trousseau** (2013) \$42

Matin Calme, *Mano à Mano*, **Grenache/Carignan** (2011) \$48

Frank Cornelissen, *Contadino Rosso*, **Nerello Mascalese Blend** (2013) \$70

Benjamin Taillandier, *Bufentis*, **Syrah/Carignan** (2012) \$54

Frank Cornelissen, *MunJebel Rosso*, **Nerello Mascalese** (2013) \$96

Lamoresca, *Rosso*, **Frappato Blend** (2012) \$105