

ANTIPASTI

AHI TUNA CARPACCIO*

basil puffs, black olive tapenade,
lemon-caper vinaigrette, micro sorrel - 13

SEASONAL HOUSE SALAD

assorted shaved vegetables, baby greens, pickled herbs,
lemon-pepper crouton, orange-balsamic vinaigrette,
pancetta lardons - 8

BURRATA FRITTA

flash fried burrata, red pepper purée, balsamic
eggplant caponata, pistachio crumbs - 9

CHILLED FAVA BEAN SOUP

yellow pepper leather, lemon mascarpone,
wild mushrooms, toasted focaccia, herbs - 8

STEAMED MAINE MUSSELS*

basil- crème fraîche broth, red chilies, pancetta - 12

MEAT & CHEESE PLATTER*

homemade giardiniera, marinated olives,
roasted red peppers, crostini, mostarda,
homemade ricotta - 18

PIATTI PICCOLI

CHILLED EGGPLANT CAPONATA

whipped goat cheese, toasted walnuts,
fresh herbs - 6

BEEF TONGUE BRUSCHETTA

gremolata, yellow tomato,
anchovy aioli - 8

SCALLOPS PROVENÇAL*

bread crumbs, herb butter,
crispy shallots, prosciutto - 9

VENISON MEATBALLS

house tomato sauce, shaved parm,
micro basil - 9

ROASTED BONE MARROW*

fig mostarda, shaved radish, herb salad - 7

STRIPED BASS CRUDO*

vanilla infused olive oil, red chilies,
lime juice, green onion - 7

BRAISED OXTAIL ARANCINI

crispy fried rice balls, oxtail, peas - 7

PASTI

LOBSTER & UNI RAVIOLI*

fresh lobster, goat's milk ricotta, fava beans
diced tomato, lemon cream, sea urchin - 27

QUAIL EGG CARBONARA*

homemade pasta, baby spinach, pancetta
parmesean cheese, quail egg - 19

LAMB LEG FETTUCCINE

house made fettuccini, braised leg of lamb,
english peas, wild mushrooms,
pecorino-romano - 22

SQUID INK GNOCCHI

venison bolognese, garlic bread purée,
basil, shaved parm - 24

PRINCIPALE

ROSA DI PARMA*

prosciutto wrapped chicken breast,
olive oil pouched potatoes, fava bean pesto,
roasted asparagus, infused balsamic - 24

TRIPPA ALL'ASTIGIANA

slow cooked tripe, spicy tomato sauce,
cannellini beans, broccoli rabè, fresh herbs - 22

STRIPED BASS CARTOCCIO*

moroccan couscous, crispy prosciutto,
orange-fennel salad, citrus drizzle - 24

MONK FISH OSSO BUCCO*

pea tendrils, saffron risotto, maine mussels,
lemon zest, mascarpone - 24

10 OZ NEW YORK STRIP*

cauliflower purée, truffle-morel demi,
grilled ramps - 27

VEGETARIAN DISHES AVAILABLE UPON REQUEST

PIATTI DOLCI

GOAT'S MILK PANNA COTTA*

rhubarb jam, macerated blueberries,
almond tuile - 6

CHOCOLATE HAZELNUT TORT

hazelnut crumbs, coconut ice cream,
strawberry purée - 6



WHISKEY

DILLINGER SIDECAR – 12

rye, solerno blood orange,
fresh lemon

SACCO & VANZETTI – 10

rye, blackberries,
peychaud bitters

BOOTLEG OLD-FASHIONED – 12

fig infused bourbon, brown sugar syrup,
peychaud bitters, luxardo cherry

MARRONE MARGARITA – 10

rye, cointreau
fresh squeezed sour mix

BEE STING JULEP – 10

habanero honey infused whiskey, mint sprig,
fresh lemon

VODKA

COTTON CLUB COCKTAIL – 12

ciroc amaretto vodka, limoncello,
house made pink lemonade

DEVIL MUSIC – 10

ciroc peach, habanero bitters,
fresh squeezed lime juice

VOLSTEAD ACT – 10

vodka, lillet blanc,
peach puree, chambord, lemon twist

CUORE ITALIANO – 12

ciroc red berry, pama pomegranate liqueur,
fresh squeezed lemon juice, combier rose

RHUBY MULE – 12

vodka, rhubarb spirit, fevertree ginger beer
fresh grapefruit,

SMOKE & MIRRORS – 10

vodka, punt e mes, cassoni 1814
orange peel, luxardo cherry

SPECIALE

L'ATTO FINALE - 10

domaine de canton, campari,
fresh lime juice, fever tree tonic

THE GYPSY QUEEN - 10

vodka, benedictine,
angostura bitters, lemon twist

FIRE & BLOOD - 12

jalapeño infused tequila, solerno blood orange,
smoke bitters, blood orange purée

WHITE LIGHTNING FIZZ - 12

gingersnap spirit, apple pie moonshine,
egg white, lemon

BOLLE

AVELLINI - 11

secco, st. germain,
soho lychee

ROSA SPINA - 12

secco, combiér rose liqueur,
orange bitters, lemon twist

FRENCH CONNECTION - 11

secco, domaine de canton,
fresh mint, lime

DEATH AT DAWN - 11

secco, green chartreuse,
wormwood bitters

SANGRIA

BIANCO - 10 | 37

ROSSO - 10 | 37

made with seasonal
fresh fruit
(ask your server)

CRAFT BIRRA

LEXINGTON BREWING CO. (KY)

Kentucky Bourbon Barrel Ale (8.2%) - 8

FIRESTONE WALKER (CA)

Union Jack IPA (7.5%) - 7

Pivo Hoppy Pilsner - 7

OMMEGANG BREWERY (NY)

Three Philosophers Quadrupel Ale (9.8%) - 9

Rare Vos Amber Ale (6.5%) - 8

Witte Wheat Ale - 7

LEFT HAND BREWING CO. (CO)

Nitro Milk Stout - 7

Good Juju Summer Ale - 6

SIXPOINT BREWERY (NY)

The Crisp Pilsner (16oz) - 7

DOWNEAST CIDER HOUSE (MA)

Original Blend Hard Cider - 6

THE TRAVELER BEER CO. (VT)

Curious Traveler Shandy - 6

BATCH 19 BREWERY (CO)

Pre-Prohibition Lager - 7

BIRRA CLASSICO

Sam Adams Summer Seasonal - 6

Peroni - 6

Sol - 6

Yuengling Lager - 5

Yuengling Light - 5

DRAUGHT

Brooklyn Lager - 6 | 8

Stone Brewing Co. IPA - 6 | 8

OMMEGANG LIMITED RELEASE

Game of Thrones Fire & Blood Red Ale - 13 | 16

BOLLE

SECCO ROSE.....	10 38
SECCO BIANCO.....	10 38
SECCO MOSCATO.....	9 34
FERARRI, BRUT.....	64
FERARRI, ROSE.....	84

VINO BIANCO

2011 PIAZZO, CHARDONNAY.....	8 30
2012 FANTINEL, PINOT GRIGIO	9 34
2012 RIVERA, SAUVIGNON BLANC.....	10 38
2012 MANDRAROSSA, FIANO.....	9 34
2012 BERTANI, SOAVE.....	12 46

VINO ROSSO

2011 LA MAIALINA, CHIANTI.....	9 34
2012 FONTANAFREDDA, BARBERA D'ALBA.....	10 38
2012 CORTE ALLA FLORA, ROSSO DI MONTEPULCIANO.....	11 42
2010 SELLA & MOSCA, CANNONAU.....	12 46
2012 MONTE LUCE, CABERNET FRANC.....	9 34

BOTTIGLIA

BIANCO

2012 HOFSTATTER, PINOT BIANCO.....	56
2012 LA BATTISTINA, GAVI.....	44
2012 DIAMINE, PECORINO.....	78
2012 CORTE PITORA, CHARDONNAY.....	46
2012 UMANI RONCHI, VERDICCHIO "CASAL DI SERRA".....	52

ROSSO

2011 FELSINA, CHIANTI CLASSICO.....	72
2012 HOFSTATTER, PINOT NERO.....	56
2011 TRAVAGLINI, NEBBIOLO.....	52
2001 RIVERA, CASTEL DEL MONTE RISERVA "IL FALCONE".....	92
2009 SORAIGHE, ROSSO VERONESE.....	56
2011 SORAIGHE, VALPOLICELLA RIPASSO.....	60