

## Cured Meats

Berkshire prosciutto three/15	La Quercia, USA	
Coppa	La Quercia, USA	
Salame	Felino, Italy	
Murray's Cheese of the day		6

## From the Oven

Baker's potted chicken foie, poached figs, pistachio, Filone bread	9
Pizzetta, home made pork sausage, dandelion, smoked scamorza	13
Pizzetta, buffalo mozzarella, concentrated tomato, basil	13

## First Course

Croquettes, risotto, parmesan, crushed truffle, mozzarella	9
Meatballs, rabbit, ricotta, pea greens, tonnato alioli	14
Hamachi, flash seared, kumato tomato, saffron gigante beans	16
Charred Rhode Island squid, smoked paprika, capers, rosemary	13
Fava beans, snap peas, pea greens, mint, pecorino	12
Burrata cheese, artichokes, greens, mullet bottarga	14
Market greens, shaved vegetables, parmesan, tahini	9

## Pasta

Baker's Mac and Cheese "Cacio e Pepe"	13
Lasagna, pork and veal ragu	16
Gnocchi, foraged mushrooms, asparagus, lemon	16
Pappardelle, veal cheek ragu, fava beans, Grana Padano	19
Paccheri, grass fed lamb ragu, pecorino Romano, mint	17
Ravioli, smoked eggplant, cherry tomatoes, buffalo mozzarella, basil	18
Bucatini, squid, cured guanciale, roasted tomatoes, marjoram	17

## Main Course

Milk-fed pork shoulder, sautéed dandelion, rhubarb mostarda	25
Crystal Valley Farm chicken, mushroom stuffing, artichoke, potato	24
Baker's dry aged burger, onion jam, cheddar cheese, fries	16
Painted Hill farm bavette steak, hen of the wood mushrooms	27
Wild striped bass, truffle spring onion puree, vegetable medley	25

## Wines by the glass

<b>Prosecco</b> Extra Dry Superiore, D.O.G.G San Venanzio, Veneto	10
<b>Lambrusco</b> Ceci "La Luna", Emilia Romagna (organic)	11
<b>Baker's Draft White</b> '12, Sicilia	8/35
<b>Sauvignon Blanc</b> Kurtasch '12, Alto Adige (organic)	11
<b>Pinot Grigio</b> "I Vigneti" Peter Soelva '12, Alto Adige (organic)	12
<b>Gavi</b> "La Fornace" Bergaglio '12, Piemonte	12
<b>Verdicchio</b> di Matelica Belisario '12, Marche (organic)	9
<b>Rose</b> "Rosalba" Pecorari '13, Friuli	10
<b>Baker's Draft Red</b> '12, Sicilia	8/35
<b>Barbera D'Alba</b> "Per Alessandra" '10, Piemonte (biodynamic)	12
<b>Valpolicella Ripasso</b> Montesor '11, Veneto	13
<b>Pinot Nero</b> Calatroni '12, Lombardia	12
<b>Montepulciano D'Abruzzo</b> "Per Linda" San Giovanni '12 (organic)	9
<b>Chianti</b> Tenuta di Trecciano '11, Toscana	10

## Specialty Vermouth and Classic Cocktails

<b>Antica Formula</b> Short description	11
<b>Carpano Bianco</b> Short description	12
<b>Cocchi Rosa</b> Short description	11
<b>Cocchi Classic</b> Short description	11
<b>Spritz</b> Sanbitter soda, Prosecco, orange bitters	10
<b>Champagne</b> Prosecco, sugar cube, Angostura bitters	11
<b>White Sangria</b> Short description	10

## Beer on Draft

<b>Lager</b> Moretti, Udine, IT	7
<b>IPA (Session)</b> Carton Boat Beer, Atlantic Highlands, NJ	8
<b>Belgian Amber</b> Ommegang Rare Vos, Cooperstown, NY	8
<b>Stout (Nitro)</b> Sixpoint Otis, Brooklyn, NY	8

## Bottles/Can

<b>Mead</b> Dogfish Head Midas Touch, Milton, DE	10
<b>Doppelbock</b> Forst Sixtus, Alto Adige, IT	7
<b>Divine Comedy</b> Pabst Blue Ribbon, "Forza Azzurri"	5

## Beer Creations

<b>Hopolicella</b> Lager, red wine, basil	10
<b>Chardonnale</b> IPA, white wine, sage	10

## Beer for Two

<b>Brooklyn Sorachi Ace - New York</b>	22
Local saison using champagne yeast and unique hops for a lemongrass aroma	
<b>Birrificio Bruton Momus - Italy</b>	29
Strong dark Belgian-inspired ale from Tuscany	
<b>Dogfish Head Birra Etrusca Bronze - Delaware</b>	30
Ancient ale made with spelt, hazelnut flour, pomegranates, and honey	

#bakerandcony