



## HANDCRAFTED ORGANIC PASTA SINCE 2011

<b>INSALATE</b>	Baby spinach, strawberries, barrel aged feta cheese and caramelized walnuts	12
	Shaved brussels sprouts, marcona almonds, pecorino Romano & citrus dressing	12
	Grilled corn, fire roasted peppers, avocado, arugula & shaved Parmigiano cheese (Aged 24MTH)	12
	Baby Arugula, apples, toasted hazelnuts and Gorgonzola Mountain Aged (Lombardy)	11

### ANTIPASTI

Prosciutto di Parma, grilled peaches, pecorino Toscano (30 days aged) with fig-balsamic reduction	15
Creekstone Farm filet mignon carpaccio, wild baby arugula, marinated aged Asiago cheese and capers	12
Grilled marinated calamari with arugula and Meyer lemon marinated red onions.	13
Grilled organic polenta with wild mushroom Fricassée & Val d'aosta fontina cheese	11
Fig jam, Prosciutto di Parma and Gorgonzola cheese bruschetta on toasted rustic bread	10
Buffalo mozzarella (Napoli) with roasted butternut squash & mushrooms with brown butter vinaigrette	12

### PROUDLY MADE WITH ORGANIC NEW YORK GRAINS

Black spaghetti with shrimp, chorizo and spicy calabrian tomato sauce	18
Goat cheese and scallion ravioli with black olive-tomato butter	16
Toasted fennel seed bucatini with braised duck ragu and mushrooms	18
Black spaghetti with wild blue crab meat, scallion, lemon and calabrian chilli	18
Butternut squash ravioli with mascarpone cheese and sage	16
Rigatoni with Grandma's Bolognese sauce	17
Pappardelle with honey-braised short rib ragu.	18
Spaghetti with Manila clams, leeks and saffron in a white wine sauce	18
Rigatoni with eggplant, tomato sauce, fresh basil & fior di latte Mozzarella	16
Fettuccine with wild mushrooms, light cream sauce & pecorino romano	17

### RISOTTO

(please allow 20 minutes):

Risotto with wild rice, butternut squash and wild mushrooms	17
Risotto Cauliflower & parmigiano cheese risotto topped with "anchovie pangrattato" .	16
Risotto with spicy Italian sausage & broccoli rabe	17
Risotto with organic chicken, kale and ricotta salata	17
Squid ink risotto with calamari, parsley and white wine	18
Seafood risotto "Alla Milanese"	18

### SECONDI

Pan Seared duck breast with pomegranate vinaigrette served with "corn crema" and baby arugula-celery root salad	24
Grilled porcini-rubbed Pork Chop with roasted Brussels Sprouts with crispy pancetta	24
Grilled Natural hanger steak (Creekstone Farms) w/ "Chimichurri" served over arugula with rosemary-roasted potatoes	24
Roasted Long Island stripped bass with lemon-caper sauce s/w braised kale	25

### CONTORNI

Sauteed spinach with garlic and extra virgin olive oil	7
Caramelized Brussels sprouts with crispy pancetta	8
Sweet-sour cauliflower with raisins and pine nuts.	8
Spicy sauteed broccoli rabe with Calabrian chili	8

### HOMEMADE PASTA

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)	9
Pinot Grigio (Venice)	9
Falanghina (Campania)	10
Torrontes (Argentina)	9
Chardonnay (California)	9
Trebbiano D Abruzzo (Abruzzo)	10
Rosé Cerasuolo (Abruzzo)	10

## RED

Pinot Nero (Venice)	10
Malbec (Argentina)	9
Merlot (Columbia Valley)	9
Montepulciano D'Abruzzo (Abruzzo)	10
Barbera D'Alba Organic (Piemonte)	13
Chianti DOCG (Tuscany)	9
Cabernet Franc(Friulli)	10

## APERITIFS

Prosecco di Valdobbiadene (Venice)	9.00	\$38/bottle
Bellini (Prosecco & white peach nectar)	9.00	
Mimosa (Prosecco & blood orange juice)	9.00	

## WHITE AND ROSE WINES

Deltetto Langhe Rose 2018 (Piedmont)	42.00
Chardonnay 2018 (California)	39.00
Trebbiano D'Abruzzo Dama 2018 (Abruzzo)	35.00
Pinot Grigio Villa Roca 2018 (Venice)	35.00
Torrontes Trapiche 2016 (Argentina)	36.00
Sauvignon Blanc Cataldo 2018 (Sicily)	36.00
Friulano Gradis Ciutta 2017 (Friuli)	42.00
Falanghina Feudi di San Gregorio 2018 (Campania)ORGANIC	39.00

## RED WINES

Chianti Piazzano DOCG 2018(Tuscany)	36.00
Montepulciano D'Abruzzo Marramiero 2017 (Abruzzo)	38.00
Pinot Noir Villa Rocca 2018 (Venice)	38.00
Malbec Graffigna 2018 (Argentina)	36.00
Primitivo Tormaresca 2014(Puglia)	46.00
Aglianico La Loggia 2014 (Irpinia)	38.00
Cabernet Franc Bertoluzzi 2018 (Friuli)	42.00
Rosso di Valtellina 2016 (Lombardia)	49.00
Merlot 14 hands 2016 (Columbia Valley)	36.00
Barbera d'Alba Barberis 2016 (Piedmont)ORGANIC	52.00
Sangiovese Nicolucci DOC 2016 (Emilia Romagna)	58.00
Vino Nobile di Montepulciano DOC 2016 (Emilia Romagna)	56.00
Nero di Predappio DOC 2016 (Emilia Romagna)	79.00

## ITALIAN BEERS



### Peroni (Italy)

*Premium, clear, golden-yellow lager with a slightly bitter taste*

### Moretti La Rossa (Italy)

*Rich sweet taste and intense fragrance of roasted malt*

### 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*

### Alphabet City Blonde (California)

*Crisp, light-bodied golden ale, hints of citrus and white pepper Kolsch style (N.Y.)*

### Coney Island Mermaid (Brooklyn)

*Pilsner, crisp and nicely hopped lager balanced fruity aroma*