

AS IN ITALY...

one each from antipasti, primi, secondi & dolci for \$85

ANTIPASTI

Local Corn Bisque	18
peach & roasted corn gremolata, black summer truffle oil	
Tonno Rosso Crudo	23
raw blue fin tuna, avocado, mango, capers, calabrian chili oil	
Pan Seared Hudson Valley Foie Gras (supplement +5)	31
rhubarb & raspberry marmellata, roasted corn gelato pickled blueberries, pomegranate reduction	
Richfield Farms Zucchini Carpaccio	19
fennel pollen oil, toasted walnuts, shaved caprino, lemon zest	
Richfield Farm Heirloom Tomato Salad	25
burrata, basil mint pesto, toasted pinenuts parmigiano tuille, spicy tomato oil	

PRIMI

Heirloom Tomato Risotto (PIEMONTE) (please allow 20 minutes)	22
heirloom tomato, parmigiano & herb frico, tiny tomatoes	
Tjarin (PIEMONTE)	20
hand cut pasta, veal ragú	
Agnolotti dal Plin (PIEMONTE)	22
pork, veal & rabbit filled pasta “pillows,” hazelnut brown butter	
Spinach & Ricotta Marubini (EMILIA - ROMAGNA)	20
artichokes, sundried tomatoes, almonds, lemon	
Spaghetti Neri (LIGURIA)	27
shrimp, calamari, lobster, garlic, basil, spicy lobster tomato sauce	
Tagliatelle (LOMBARDIA)	24
morel mushrooms, taleggio fonduta	

SECONDI

Grilled Mediterranean Branzino	47
artichokes, yellow tomato confit, caper berries, lemon butter sauce	
Grilled Blue Fin Tuna	48
local heirloom tomatoes, sugar snap peas, caramelized candy onions taggiasca olive & sundried tomato oil, crispy basil pan sauce	
Pan Seared Magret Duck Breast	45
prosciutto wrapped green beans, garlic purée, pioppini mushrooms blueberries, red wine reduction	
Cotoletta alla Milanese (supplement +5)	56
crispy veal rib chop, grilled radicchio, arugula, cherry tomato roasted peach vinaigrette	
Pan Roasted NY Strip Steak (supplement +10)	65
olive oil crushed potatoes, local rainbow carrots thyme roasted shallots, patty pan squash, red wine reduction	

DOLCI

Torta “Gondina”	12
dark chocolate baked custard, hazelnut caramel sauce vanilla bean chantilly	
Tiramisu	12
espresso soaked sponge cake, mascarpone mousse, caramel sauce	
Zabaglione Panna Cotta	12
roasted woener orchard stone fruit, virginia berries	
Gelati & Sorbetti	12

