

APPETIZER

Butternut squash and lobster soup - orange - crème fraiche - pepitas 14
Penette pasta with veal meatballs - broccoli rabe - lemon and caper bread crumbs - pignoli 16
Beef tenderloin carpaccio - shaved Grana Padano - mushrooms - truffle vinaigrette - arugula 18
Crispy Brussels sprouts - marinated heirloom beans - pecorino and truffle 15
Fried calamari - spicy tomato sauce - Thai chili sauce - fresh lemon 17
Prince Edward Island mussels - fava beans - red curry cream - cilantro 16
Yellow fin tuna crudo - avocado - tamari and ginger vinaigrette - crisp vegetables 21
Goat cheese blintz - marinated beets - roasted walnuts - baby arugula - Saba 14
Lioni burrata - Asian pear - prosciutto di Parma - pistachio vinaigrette - cracked peppercorns 17
Organic romaine hearts - Caesar dressing - focaccia croutons - shaved parmesan 14
Mixed baby salads - balsamic and lemon vinaigrette - shaved Grana Padano 14
Crispy gnocchi salad - red grapes - goat cheese - frisee - radicchio 16
Chopped Greek salad - feta cheese - red wine vinegar - fresh oregano 15
Eggplant parmesan - oven baked eggplant - fresh mozzarella 18

PIZZA

Pizza with tomato sauce - shredded or fresh mozzarella - basil 18
Pizza with pepperoni - caramelized onions - fresh oregano - spicy honey 19
Pizza with sliced tomatoes - fresh mozzarella - San Danielle prosciutto - baby arugula 21
Pizza with shaved brussels sprouts - pancetta - provolone - pickled shallots 19
Pizza with mushrooms - black truffle puree - burrata cheese - melted leeks 21
Pizza with Italian sausage - tomato sauce - sweet onions - hot cherry peppers 19

If you have a food allergy, please speak to the owner, manager, chef, or your server.

Chefs - Albert DeAngelis, Matthew McNerney, Elmer Ramos, Mario Martinez

PASTA

Hand-made potato gnocchi - tomato basil sauce - parmesan cheese 18
Ravioli gigante - butternut squash - duck confit - sage butter - pumpkin seed granola 27
Garganelle - Italian sausage - baby peas - shallots - tomato cream 23
Occhio di Lupo “Bolognese”- mushrooms - herb ricotta cheese 25
Zoodles with eggplant meatballs - fresh tomato sauce - grated provolone cheese 25
American Wagyu beef ravioli - wild mushrooms - Marsala wine - parmesan crisp 25
Linguine fini - Manila clams- olive oil - garlic - white wine - parsley - red pepper flakes 27
Spaghetti with shrimp “Amatriciana style” - pancetta - spicy tomato sauce - Crushy peppers 30

ENTRÉE

Chicken Scarpariello | Chicken Milanese | Chicken Parmesan 27
Wood roasted natural chicken - roasted cauliflower and brussels sprouts- chicken gravy 28
Grilled branzino - roasted sweet potatoes - Tuscan kale - honey crisp apple 32
Faroe Island salmon - butternut squash puree - broccoli rabe pesto - blood orange 34
Wild parmesan crusted halibut - chopped tomatoes - chives - white wine butter sauce 38
Spicy tuna, salmon or shrimp bowl - roast vegetables - rice and red quinoa - avocado 28
Rohan duck breast and confit - Autumn vegetables - duck jus - star anise - orange 34
Colorado lamb and Brussels sprout tacos - Ras al hanout - fennel - mint yogurt 28
Niman Ranch hamburger - Tilamook cheddar - brioche roll - special sauce - French fries 21
12 oz. Allen Brothers N.Y. strip - steak fries - rosemary aioli - mushrooms - sherry vinegar 40
Entrée salads: Caesar / Mixed / Chopped
with chicken 27 salmon 34 shrimp 30 branzino 32

SIDES

Mashed Potatoes 8 - Sauteed Spinach 8 - French Fries 8 - Roasted Cauliflower 8
Quinoa and Vegetables 8 - Broccoli Rabe 10 - Roasted Brussels sprouts 10

WINE

Joseph Drouhin, Chardonnay, France	14/56	Chalk Hill, Pinot Noir, Sonoma Coast	16/64
Sonoma Cutrer, Chardonnay, California	16/64	Chateau du Tillian, Bordeaux, France	18/72
Vignetti Del Sole, Pinot Grigio, Italy	12/48	La Vendimia, Rioja, Spain	14/56
Justin, Sauvignon Blanc, California	12/48	Oberon, Cabernet Sauvignon, Napa	16/64
La Scolca White Label, Gavi di Gavi, It	14/56	Alta Vista, Malbec, Mendoza, Argentina	12/48
Roquesante, Rose, Provance, France	12/48	Valle Martello, Montepulciano, Italy	12/48
By Ott, Rose, Provence, France	18/70	Villa Antinori, Super Tuscan, Italy	16/64
Reserve Durand, Sancerre, France	16/65	433 Valle Martello, Montepulciano, 12	60
Noblissima, Prosecco, Italy	12/50	438 Castello di Monsanto, Chianti Classico 17	68
102 Dom Perignon, Champagne, Fr, 06	375	445 Castello Dei Rampola, Chianti Classico, 18	75
103 L. Roederer, Cristal, Champagne, Fr, 02	400	426 Gaja Ca'Marcanda Promis, Blend, Toscana, 18	120
111 Whispering Angel, Rose, Cotes de Provence, 19	60	405 Antinori, Tignanello, Blend, Toscana, 18	275
110 Miraval, Rose, Cotes de Provance, 20	65	406 Sassicaia, Tenuta San Guido, Blend, Toscana, 16	390
200 Livio Felluga, Pinot Grigio, Friulli, 16	60	403 Antinori Solcia, Blend, Toscana, 14	400
203 Santa Margherita, Pinot Grigio, IT, 19	70	430 Caparzo, Brunello di Montalcino, Toscana, 16	98
205 Antinori, Campogrande, Orvieto, IT, 19	35	418 Fattoria dei Barbi, Brunello di Montalcino, , Toscana, 15	135
206 La Scolca Black Label, Gavi de Gavi, 19	98	404 Marchesi di Barolo, Barolo, Piedmont, 12	98
209 Feudi di San Gregorio, Greco di Tufo, 18	60	432 Bel Colle, Monvigliero, Barolo, Piedmont, 17	120
311 Cakebread, Sauvignon Blanc, Napa, 19	68	411 Produttori del Barbaresco, Piedmont, 17	96
312 Duckhorn, Sauvignon Blanc, Napa, 19	75	421 Masi, Costasera, Amarone, Veneto, 15	125
309 Jordan, Chardonnay, Russian River, 18	75	536 Hess Collection, Pinot Noir, Napa, 19	75
306 Cakebread, Chardonnay, Napa, 19	90	534 Belle Glos, Pinot Noir, Central Coast, 18	98
307 Far Niente, Chardonnay, Napa, 17	145	525 Flowers, Pinot Noir, Sonoma Coast, CA, 17	120
314 The Prisoner, Blindfold, California, 18	85	517 Mt. Veeder, Cabernet Sauvignon, Napa, 18	85
313 Ch. Sancerre, Loire, France, 18	65	524 Cakebread, Cabernet Sauvignon, Napa, 18	175
308 Louis Jadot, Pouilly-Fuisse, Burgundy, 19	70	514 PlumpJack, Cabernet Sauvignon, Napa, 15	250
316 Jadot, Puligny-Montrachet, Burgundy, 17	175	513 Silver Oak, Cabernet Sauvignon, Napa, 14	280
327 Mulderbosch, Sauvignon Blanc, S.A, 19	45	500 Robert Mondavi, Opus One, Blend, CA, 09	400
		526 Silverado, Merlot, Mt. George VYDS. CA, 17	96
		543 Chateau d'Armailhac, Pauillac, Bordeaux, 12	225

COCKTAILS \$15

Don Johnson
<i>Grapefruit Vodka, Grapefruit Juice, Lime, Mint</i>
O'Honey
<i>Nolet's, Honey, Lime, Pineapple, Prosecco, Dill</i>
Peach Mule
<i>Peach Vodka, Ginger Beer, Fresh Lime, Rosemary</i>
Orange-Thyme Old Fashioned
<i>Bulleit Bourbon , Orange Bitters, S. Syrup, Thyme</i>
Blackberry "Fizz"
<i>Tito's, Blackberries, Pavan, Prosecco, Fresh Lemon</i>
Spicy Grapefruit Margarita
<i>Jalapeno Infused Tequila, Peach Liquor, Fresh Lime</i>
East Side
<i>Nolet's, Cucumber, Fresh Lime Juice, Mint</i>
Night Stroll
<i>Bulleit Rye, Cynar, Amaro, Benedictine</i>

BEER

IPA, 18 Watt, Singlecut, NY 5.2% (16oz), 10
IPA, Flower Power, Ithica Beer NY 7.2% 10
Wheat, Allagash White, ME 5.2% (16oz), 8
Lager, Peroni, Italy 5.1%, 8
Samuel Adams, Seasonal, MA, 5.6%, 8
Pilsner, Plaintiff, Singlecut, NY 5.2% (16oz) , 10
Lager, Coors Lite, CO 4.2%, 7

IN GOOD SPIRITS

TEQUILA	
Clase Azul Reposado, Mexico	40
Don Julio Blanco/Repo/Anejo 1942	14-45
Casamigos Blanco/Repo/Anejo, Mexico	15-18
Herradura Anejo, Mexico	17
Dos Hombres, Mazcal, Mexico	16
WHISKEY	
Basil Hayden's Bourbon, Kentucky	16
Bulleit Bourbon, Kentucky	14
Woodford Reserve, Kentucky	15
Lagavulin 16yr Scotch, Islay, Scotland	25
Oban 14 Scotch, Highland, Scotland	24
Gin	
Nikka Coffey, Japan	16
Brooklyn Small Batch, NY	14
Tod & Vixen's, NY	14
Bar Hill Honey Gin, Vermont	14
Monkey 47 Dry, Germany	16
RUM	
Pyrat XO, Guayana	12
Diplomatico, Venezuela	14
Ron Zacappa, Guatemala	16

General Manager - Pedro Celestino