

APPETIZER

- French lentil and Tuscan kale soup - cumin - fregola - lemon oil 14
- P.E.I mussels - Calbrian chili paste - fresh thyme - lemon - grilled crostino 16
- Crispy Brussels sprouts and heirloom white beans - grated pecorino 16
- Endive and kale salad - shaved Asian pear - prosciutto - pistachio vinaigrette 16
- Yellowfin tuna crudo - crushed avocado - ginger and tamari - crispy vegetables 21
- Fried calamari - spicy tomato sauce - Thai chili sauce 18
- American Wagyu beef carpaccio - arugula - parmesan - mushrooms - truffle 18*
- Mixed baby salad - shaved Grana Padano - balsamic - lemon vinaigrette 15
- Tomato and basil soup - halloumi cheese - Umbrian olive oil 12
- Organic romaine hearts and kale - caesar dressing - focaccia croutons 15*
- Chopped Greek salad - red wine and herb vinaigrette - feta cheese 16

PIZZA

- Tomato sauce - shredded mozzarella or fresh mozzarella - basil 19
- Sausage - tomato sauce - hot cherry peppers - mozzarella - sweet onions 21
- Prosciutto San Daniele - sliced tomatoes - baby arugula - fresh mozzarella 23
- Pepperoni - caramelized onion - spicy honey - Sicilian oregano 21
- Wild mushrooms - melted leeks - burrata - truffle puree - mozzarella 23

Executive Chef—Albert DeAngelis General Manager—Fisnik Kadrija
Assistant Exec Chef—Matthew McNerney

PASTA

- Penne rigate - tomato basil or vodka tomato cream with pancetta and onion 19
- Pappardelle - duck ragu - prosciutto - vegetables - pecorino romano 26
- Spicy lobster fettuccine (3 oz.) - cherry tomatoes - baby arugula 35
- Linguine fini - Manila clams - olive oil - garlic - white wine - parsley - red pepper flakes 28
- Fresh cavatelli - Italian sausage - broccoli rabe pesto - roasted yellow tomato 25
- Zucchini spaghetti "Zoodles" - eggplant meatballs - vegetable and portabella ragu 27
- Occhi di Lupo - all beef Bolognese sauce - mushrooms - herb ricotta 26

ENTRÉE

- Grilled branzino - brown butter squash - broccoli rabe - honey crisp apple 32
- Faroe Island salmon - Brussels sprouts - sweet potato - maple and bacon vinaigrette 35
- Spicy tuna or shrimp bowl - quinoa - rice and vegetables - mashed avocado 32
- Sliced veal loin - caranoli risotto - roasted pumpkin and black truffle 42
- Wood oven roasted Amish chicken - mashed potatoes - roasted vegetables - natural jus 29
- Allen Bros. N.Y. strip steak - French fries - sherry vinegar - mushrooms 42*
- "Bistecca Fiorentina" - dry aged Certified Angus Beef porterhouse for two 120 *
- Dry Aged C.A.B. burger - brioche roll - provolone - peppadew mayo- French fries 24*
- Crystal Valley breast of chicken - Milanese or Parmesan 28
- Salad with chicken 28 / shrimp 32 / salmon 35 / Branzino 32
- Mixed greens / Organic romaine / Chopped Greek / Endive

SIDES

- Broccoli Rabe 10
- Mashed potato 8
- Roasted cauliflower 8
- French Fries - Truffle aioli 10

AUTUMN

WINE

Prosecco Isotta Manzoni, Italy	12/48	Montepulciano , Valle Martello, Abruzzo, Italy	12/48
Rose , Petula, Provence	12/48	Rioja , Crianza, Palacios Remondo, La Vendimia	14/56
Rose , Whispering Angel, Provence	16/64	Pinot Noir , Iris, Willamette Valley, Oregon	16/64
Pinot Grigio , Vigneti de Sole, Italy	12/48	Bordeaux , Chateau du Taillan, Haut-Medoc	18/72
Sauvignon Blanc , Justin, California	12/48	Cabernet Sauvignon , Oberon, Napa	18/72
Gavi de Gavi , Picollo, Italy	14/56	Malbec , Aruma, Lafite Rothschild, Argentina	12/48
Sancerre , Les Hautes Pierres,Balland,France	16/64	Super Tuscan , Villa Antinori, Tuscany	16/64
Chadonnay , Joseph Drouhin, Macon-Villages	14/56	Brunello di Montalcino , Coldisole, Tuscani	24/96
Chadonnay , Sonoma Cutrer, California	16/64	Italian Reds	
Italian Whites		402 Castello di Monsanto, Riserva, Chianti Classico ,17	80
102 Taittinger, Brut, La Francaise , Champagne	125	420 Produttori del Barbaresco , Piedmont, 16	115
302 Isidoro Polencic, Pinot Grigio , Collio , 19	50	405 Boscarelli, Vino Nobile di Montepulciano , Abruzzo17	80
303 Livio Felluga, Pinot Grigio , Friulli, 19	60	406 Gaja, Ca’ Marcanda “Promis”, Blend , Tuscany , 18	125
306 Feudi di San Gregorio, Greco diTufo , 18	55	408 Antinori, Tignanello, Blend , Tuscany , 18	275
307 Antinori, Orvieto Classico, Umbria, 18	35	410 Tenuta San Guido, Sassiccaia, Blend , Tuscany 18	500
308 Antinori, Vermentino , Bolgheri, 19	55	415 Tenuta La Fortuna, Brunello di Montalcino ,13	175
309 Inama, Soave Classico, Veneto, 19	45	416 Masi, Costasera Classico, Amarone , Veneto, 13	175
310 Vietti, Roero Arneis , Piedmont, 20	55	417 Bertani, Valpolicella , Classico, Veneto, 09	275
311 La Scolca Black Label, Gavi de Gavi , 19	105	American Reds	
312 Bisci, Vigneto Fogliano, Verdicchio , 20	45	431 Au Bon Climat, Pinot Noir , Santa Barbera, 19	75
American Whites		432 Silverado, Merlot , Napa, 17	70
320 Honig, Sauvignon Blanc , Napa , 19	55	434 Honig, Cabernet Sauvignon , Napa, 17	125
321 Cakebread, Sauvignon Blanc , Napa, 19	65	436 Cakebread, Cabernet Sauvignon , Napa , 18	175
324 Jordan, Chadonnay , Russian River, 18	85	437 Honig Bartolucci, Cabernet Sauvignon , Napa, 14	195
325 Cakebread, Chardonnay , Napa ,19	95	438 Silver Oak, Cabernet Sauvignon , Napa ,16	250
326 Chateau Montelena, Chardonnay ,Napa 18	115	440 Orin Swift,The Prisoner, Blend , Napa, 19	135
327 Far Niente, Chardonnay , Napa, 18	130	441 Joseph Phelps, Insignia, Blend , St Helena, Napa, 16	400
Rest of World Whites		Rest of World Reds	
345 Reserve Durand, Sancerre , France 20	70	451 Joseph Drouhin, Cote du Beaune, Burgundy , 18	110
341 Don Olegario, Albarino , Spain , 18	55	452 Louis Jadot, Gevrey-Chambertin, Burgundy , 18	145
342 Marques de Riscal, Vardejo Spain,18	40	454 Chateau Meyney, Saint Estephe, Bordeaux , 18	95
346 La Doucette, Pouilly - Fume , Loire, 18	85	455 Moulin de Duhart, Pauillac, Bordeaux , 18	115
349 Chateau Carbonieux, Bend , Bordeaux ,19	95	456 Chateau Talbot, Saint Julien, Bordeaux , 15	185
348 Louis Jadot, Pouilly-Fuisse , Burgundy, 20	80	457 Bodegas Muga, Riserva, Rioja , Spain , 16	70
		458 Bramare, Valle de Uco, Malbec , Mendoza, 17	75

COCKTAILS

Don Johnson 15
<i>Tito's vodka, Torn mint, Grapefruit juice</i>
Blackberry Lemonade 16
<i>Kettle One vodka, Chambord, Lemonade, Club soda</i>
Pear Martini 16
<i>Grey Goose Pear vodka, Prosecco, Elderflower liquor</i>
El Chupa-jito 15
<i>Mezcal tequila, Elderflower liquor , Lime, Orange, Mint, Club soda</i>
My Italian Cousin 15
<i>Ford's gin, Aperol, Lime juice, Sweet vermouth</i>
Bourbon For Apples 15
<i>Bourbon, Apple Liquor, Cinnamon Sugar, Citrus, Hot water</i>
Pama N Pain 14
<i>Pomegranate liquor, Prosecco</i>
Cruisin’ Cadillac 16
<i>Blanco and reposado tequila, Grand Marnier, Lime juice, Orange , Agave</i>
Rosemary’s Mule 15
<i>Tito's Vodka, Rosemary Sugar, Citrus, Cranberry, Ginger beer</i>
The Godfather 15
<i>High West double rye, Amaretto, Bitters , Orange zest</i>

BEER

NIPA , Juice Bomb, Sloop Brewing, 12 oz cans	7
IPA , Wrench, Industrial Arts, NY 7.2% 16oz	12
Lager , Peroni, Italy 5.1%	7
Stout , Nitro Milk Stout, Left Hand 6.0%	7
Wheat , Allagash White, ME 5.1%	7
Pilsner , The Hollow, Kent Falls, 5 % 16oz	12
Ale , Granola Brown, Black Hog, CT 5.5%	7
Cider , Original Blend, Downeast, MA 5.1%	7

IN GOOD SPIRITS

TEQUILLA		
Casamigos Blanco/Repo/Anejo		14-17
Clas Azul Blanco/Reposado , Mexico		28-40
Clas Azul Mezcal/Anejo , Mexico		85-100
Herradura Ultra Anejo , Mexico		16
MEZCAL		
Los Amantes Reposado , Mexico		20
Montelobos, Mezcal , Joven, Mexico		14
Dos Hombres, Mezcal , Joven, Mexico		16
WHISKEY		
Litchfield Bourbon , Connecticut		14
Basil Hayden's Bourbon , Kentucky		16
Hudson Baby Bourbon , NY		18
Jefferson's Ocean Bourbon , Kentucky		18
Redemption Bourbon , Indiana		12
High West Double Rye , Utah		14
Whistle Pig 10yr Rye , Vermont		20
Nikka Coffey Blended, Japan		24
Oban 14 Scotch , Highland, Scotland		24
GIN		
Nolet's Dry , Netherlands		14
Barr Hill Honey , Vermont		14
Brooklyn Small Batch , NY		14
Monkey 47 Dry , Germany		16
RUM		
Diplomatico, Venezuela		14
Ron Zacapa, Guatemala		16