

bruschetta 4

fava bean, toasted walnuts & pecorino
lunetta ricotta with honey & lemon
grilled leeks, pecorino, & spicy mayo
marinated anchovies, sweet cream butter & Maldon salt

antipasti

mixed olives, garlic & oregano 4
formaggi & salumi** - served with bread & spread
formaggi 14 salumi 14 chef's selection 21
grilled asparagus, parmigiano & fried organic egg 11
spring market salad, Aiello Dairy mozzarella, peas, fava beans & asparagus 14
roasted octopus, tuscanelli beans, celery, parsley & lemon 13
crispy chicken wings 'agro/dolce' - capers, raisins & pine nuts 8
chicory tricolore, garlic-anchovy dressing 9

primi

spaghetti carbonara with smoked pancetta 15
spaghetti olio e aglio 12
linguini with little neck clams & escarole 19
orecchiette, peas & housemade fennel sausage 16
pappardelle with Berkshire pork ragu 16
tagliarini, wild gulf shrimp, garlic & spicy red pepper 21

contorni 7

roasted beets, hazelnuts & vin cotto
asparagus - chilled, olive oil, lemon juice
sauteéd spinach, garlic & ricotta
new potatoes & shallots

secondi

lunetta lamb-pecorino sausage, braised mustard greens & tuscanelli beans 17
roasted Hudson Valley cornish hen, rosemary/lemon soffritto & olives 17
porcini rubbed hanger steak, roasted potatoes & salsa verde 19
market fish market price
lunetta meatballs - Berkshire Pork & Grass Fed Beef, pine nuts & toasted garlic red sauce 16

**we proudly serve our lunetta made soppressata & finocchiona & pancetta
whenever and wherever possible, we use sustainable, local and organic produce, fish and meats