

SPRING MENU

BOARDS

Served with Cured Olives, Fruit Mostarda, Parmesan Breadsticks
PICK 2 FOR \$14 - 3 FOR \$19 - 5 FOR \$29

SOPRESSATA Cured Pork, NY State
PROSCIUTTO DI PARMA Parma, Italy
CHORIZO Cured Sausage, Spain
BRESAOLA Cured Beef, Ascoli, Italy

MANCHEGO Sheep's Milk, Spain
GOAT CHEESE Spiced Walnuts, Vermont
TRUFFLE PECORINO Sheep's Milk, Toscana
MOZZARELLA DI BUFALA D.O.P. Campania

STARTERS AND GREENS

- ZUPPA** Asparagus and Potato Soup, Parmesan Crostino 7
SICILIAN ARANCINI Filled with Mozzarella, Bolognese Sauce 9
***104 MEATBALLS** Grilled Sourdough, Plum Tomato, Grana 10
***STEAK TARTARE** Truffle Aioli, Shallots, Parmesan Crostino 14
FRIED OLIVES House Made Cream Cheese, Harissa Oil 7
BURRATA di LIUZZI Grilled Peaches, Mint, Pistachios, Citrus and Basil Oil 14
***SEAFOOD "Ceviche"**, Cilantro, Avocados, Orange-Lime Jus, Crispy Tortilla Chips 12
ARTICHOKES OREGANATA Lemon, Garlic Olive Oil, Herbed Panko 10
MONTAUK FRIED CALAMARI Arrabbiata Sauce 12
WARM GRILLED OCTOPUS Fingerling-Scallion and Grape salad, Blood Orange Vinaigrette 15
POTATO CROQUETTES Bacon, Mozzarella, Truffle Aioli 9
WOOD FIRED MINT SHRIMP Grilled Zucchini, Chestnut Honey, Feta 15
PEI MUSSELS Spanish Chorizo, Stewed Borlotti Beans, Plum Tomato 12
TOMATO and AVOCADO "Panzanella", Grilled Bread, Chick Peas, Red Onions, Sherry Vinegar 11
KALE CAESAR, Toasted Crouton, Parmesan Tuille' 10
CHOP CHOP Romaine, Radicchio, Goat Cheese Fritters, Mustard Vinaigrette 10
BRUSSELS SPROUTS Golden Raisins, Pine Nuts, Pecorino, Lemon Zested Oil 12
LOLAROSSA Pistachios, Oranges, Avocado, Moscato Vinaigrette 11

PIZZA

(Gluten Free Crust Available \$4)

- ORIGINAL** House Made Mozzarella, Plum Tomato, Basil, EVOO 12
HELL Sopressata, Long Hots, Plum Tomato, House Made Mozzarella 15
QUATTRO FORMAGGI Provolone, Gorgonzola, Parmigiano, Mozzarella, Garlic Oil 14
PROSCIUTTO E FUNGHI Mushrooms, Arugula, Parmigiano, Creamy Truffle Paste 15
SALSICCIA Broccoli Rabe, Smoked Mozzarella, Leeks and Parmigiano 14
VERDE Arugula Spread, Mozzarella, Asparagus, Cauliflowers, Leeks 14

PASTA AND PLATES

(Gluten Free Pasta Available \$4)

- HOMEMADE FETTUCCINE** Porcini, Crispy Guanciale, Truffle Mushroom Sauce, Parmigiano 19
LINGUINE Clams, Mussels, Calamari, Wild Shrimp, 104 Seafood Brodo 20
RIGATONI BOLOGNESE, Wild Mushrooms, Parmigiano 18
BUCATINI Roasted Zucchini, Mint and Pistacho Pesto, Parmigiano 18
HOMEMADE SPAGHETTI "Alla Chitarra", Filetto di Pomodoro, Buffalo Mozzarella 17
***PISTACHIO CRUSTED BRANZINO**, Cauliflower "Caponata", Infused Lemon 26
***SEAFOOD "Grigliata"**, Salmon, Calamari, Wild Shrimp, Mussels, Spring Potato salad, Parsley Oil 27
***SEARED SEA SCALLOPS** Fava -Corn- Peppers Succotash, Bacon and Moscato 28
***PARMESAN CRUSTED BERKSHIRE PORK TENDERLOIN**, Sprouts, Fingerlings, Truffle Sauce 25
***WOOD ROASTED AMISH CHICKEN** Green Garlic Mashed Potatoes, Asparagus, Au Jus 22
***AGED RIB EYE** Flaky Mashed Potatoes, Spinach, Shallot Sauce 30
BAROLO BRAISED BEEF Egg Noodles, Root Vegetables 27
***WAYGU BURGER BLT** Pepper Jack, Jalapeno Aioli, 104 Fries 17

SIDES

CAULIFLOWER CAPONATA 7, **ASPARAGUS** 7, **BRUSSEL SPROUTS** 6
TRUFFLE FRIES 6, **MASHED POTATO** 6, **POTATO SALAD** 7

*Thoroughly cooked meat, poultry and seafood will reduce the risk of food borne illness