

SUMMER 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** The 104 Clam and Corn Chowder 8
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 Tomato Confit, Grilled Eggplant, Mint, 15 Yr Balsamico 14
ARTICHOKES OREGANATA Lemon, Garlic Olive Oil, Herbed Panko 10
ROASTED CAULIFLOWER Breadcrumbs, Romesco 8
***SEAFOOD "Ceviche"**, Cilantro, Avocados, Tomato-Lime Jus, Crispy Tortilla Chips 12
MONTAUK FRIED CALAMARI Arrabbiata Sauce 12
WARM GRILLED OCTOPUS Fingerling, Scallion and Celery Salad, Blood Orange Vinaigrette 15
POTATO CROQUETTES Bacon, Mozzarella, Truffle Aioli 9
WOOD FIRED MINT SHRIMP Grilled Zucchini, Chestnut Honey, Feta 15
PEI MUSSELS Garlic and Rosemary, Grilled Sourdough 12
TOMATO and AVOCADO "Panzanella", Grilled Bread, Chick Peas, Red Onions, Sherry Vinegar 11
KALE CAESAR, Toasted Croutons, Parmesan Tuille' 10
CHOP CHOP Romaine, Radicchio, Goat Cheese Fritters, Mustard Vinaigrette 10
ARUGULA Port Wine Poached Figs, Goat Cheese, Crispy Prosciutto, Truffle Vinaigrette 12
ORGANIC LETTUCE 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
FIGS AND PROSCIUTTO Honey Truffle and Gorgonzola 16
GUANCIALE Tomato Confit, Onion Jam, Mozzarella and Arugula 15
VERDE Arugula Spread, Mozzarella, Asparagus, Cauliflowers, Leeks 14

PASTA AND PLATES

(Gluten Free Pasta Available \$4)

- HOMEMADE FETTUCCHINE** Housemade Sausage, Roasted Cauliflower, Fava Bean Sauce, 19
SPAGHETTI e VONGOLE Cockles, Tomato Confit, Parsley and Breadcrumbs 19
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
***ATLANTIC SALMON** Vegetable Rice, Roasted Asparagus, Citrus Sauce 26
***SEAFOOD "Grigliata"**, Scallops, Calamari, Wild Shrimp, Mussels, Potato Salad, Parsley Oil 27
***PARMESAN CRUSTED BERKSHIRE PORK TENDERLOIN**, Rapini, Fingerlings, Truffle Sauce 25
***WOOD ROASTED AMISH CHICKEN** Green Garlic Mashed Potatoes, Asparagus, Au Jus 22
GRILLED N.Y. STEAK Warm Potato Salad, Jalapeno Chimichurri 28
BAROLO BRAISED BEEF Egg Noodles, Root Vegetables 27
***WAYGU BURGER BLT** Pepper Jack, Jalapeno Aioli, 104 Fries 17

SIDES

SPINACH 6, ASPARAGUS 7, RAPINI 7, VEGETABLE RICE 6
TRUFFLE FRIES 6, MASHED POTATO 6, POTATO SALAD 7

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