

AUTUMN MENU

BOARDS

Served with Cured Olives, Onion 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** Chicory, Sausage and Bean Soup 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 Oil Poached Tomato, Arugula, Crispy Prosciutto, Balsamico 14
ARTICHOKES OREGANATA Lemon, Garlic Olive Oil, Herbed Panko 10
GRILLED VEGETABLE Sott' Olio, Sharp Provolone, Mint and Balsamico 11
CUTTLE FISH STUFATO, Potatoes, Olives, Tomato Confit and Anise 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 Chorizo, Cannellini Beans, Plum Tomato 12
BRUSSELS SPROUT SALAD, Raisins, Pine Nuts, Zesty Lemon Vinaigrette, Pecorino 12
KALE CAESAR, Toasted Croutons, Parmesan Tuille' 10
CHOP CHOP Romaine, Radicchio, Goat Cheese Fritters, Mustard Vinaigrette 10
ARUGULA SALAD, Butternut Squash, Spiced Walnuts, Goat Cheese, Dried Cherry Vinaigrette 11
ORGANIC LETTUCE Crispy Chick Pea, Bacon, Carrots, Soy-Ginger 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
CARCIOFI Artichokes Confit, Mushrooms, Sharp Pecorino, Truffle Oil 15
PROSCIUTTO E FUNGHI Mozzarella, Truffle Paste, Arugula 15
VERDE Arugula Spread, Mozzarella, Asparagus, Cauliflowers, Leeks 14

PASTA AND PLATES

(Gluten Free Pasta Available \$4)

- HOMEMADE FETTUCCINE** Braised Pork Shoulder, Escarole, Anise, Parmigiano 18
LINGUINI AND SEAFOOD Cockles, Mussels and Calamari, 104 Seafood Sauce 20
HOMEMADE BUTTERNUT SQUASH RAVIOLI, Porcini Mushrooms, Walnuts, Truffle Parmigiano 18
RIGATONI BOLOGNESE Mushrooms, Basil, Parmigiano 18
WHOLE WHEAT PASTA Autumn Vegetables, Mint and Pistacho Pesto, Parmigiano 18
HOMEMADE SPAGHETTI "Alla Chitarra", Filetto di Pomodoro, Buffalo Mozzarella 17
***GRILLED ORGANIC SALMON** Chicory, Butternut Squash Puree, Montepulciano 27
***POTATO CRUSTED SKATE** Pine Nuts and Raisins Escarole, Lemon and Ginger 25
***ROASTED BERKSHIRE PORK TENDERLOIN**, Kale and Beans, Mushrooms and Rosemary 25
***WOOD ROASTED AMISH CHICKEN** Mashed Potatoes, Spinach, Au Jus 22
GRILLED 21 DAYS AGED N.Y. STEAK Rosemary Fingerlings, Asparagus, Green Peppercorn 30
BAROLO BRAISED BEEF Egg Noodles, Root Vegetables 27
***DRY AGED BURGER** Pepper Jack, Onion Jam, Smoked Bacon, 104 Fries 17

SIDES

SPINACH 6, ASPARAGUS 7, KALE AND BEANS 7, PINE NUTS AND RAISINS ESCAROLE 7
TRUFFLE FRIES 6, MASHED POTATO 6, ROSEMARY FINGERLINGS 6

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