

SPRING 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** Roasted Cauliflower Vellutata, Pistachio and Crispy Parmigiano 8
BURRATA Fig Confit, Prosciutto, Grilled Sourdough, Honey-Lemon Drizzle 15
SICILIAN ARANCINI Filled with Mozzarella, Bolognese Sauce 9
***104 MEATBALLS** Grilled Sourdough, Plum Tomato, Grana 12
***STEAK TARTARE** Truffle Aioli, Shallots, Parmesan Crostino 14
FRIED OLIVES House Made Cream Cheese, Harissa Oil 7
FARINATA Chick Pea Pita Crisp, Gorgonzola, Arugula, Pomegranate, Pine Nuts, Truffle Oil 11
ARTICHOKES OREGANATA Pistachio- Mint Pesto, Herbed Panko 11
MONTAUK FRIED CALAMARI Arrabbiata Sauce 14
WARM GRILLED OCTOPUS Fingerling-Scallion and Shaved Celery, Blood Orange Vinaigrette 15
WOOD FIRED MINT SHRIMP Grilled Zucchini, Feta, Chestnut Honey, 15
PEI MUSSELS Smoked Sausage, Fava Beans, Frascati 12
KALE CAESAR Toasted Crouton, Parmesan Tuille' 10
CHOP CHOP Romaine and Radicchio, Goat Cheese Fritters, Mustard Vinaigrette 10
SHAVED BRUSSELS SPROUTS SALAD Golden Raisins, Pine Nuts, Pecorino, Lemon Zested Oil 12
ORGANIC GREENS Tomato, Avocado, Red Onions, Lemon-Balsamic Vinaigrette 11
HEIRLOOM BEET SALAD Endive, Spiced Walnuts, Gorgonzola Fondue, Cherry-Pistachio Oil 12

PIZZA

(Gluten Free Crust Available \$4)

- ORIGINAL** House Made Mozzarella, Plum Tomato, Basil, EVOO 14
STRACCIATELLA Creamy Mozzarella, Onion Jam, Bacon, Cauliflower, Truffle Oil 15
HELL Sopressata, Long Hots, Plum Tomato, House Made Mozzarella 15
QUATTRO FORMAGGI Provolone, Gorgonzola, Parmigiano, Mozzarella, Garlic Oil 14
MISSION Figs and Prosciutto, Gorgonzola, Honey-Truffle 16
VERDE Arugula Spread, Mozzarella, Asparagus, Cauliflower, Leeks 14

PASTA AND PLATES

(Gluten Free Pasta Available \$4)

- HOMEMADE FETTUCCINE** Chicken Ragu', English Peas, Fennel, Parmigiano 18
LINGUINE SEAFOOD Clams, Wild Shrimp, Arugula, Roasted Garlic, Cherry Tomato 21
RIGATONI BOLOGNESE, Green Peas, Parmigiano 18
GARGANELLI Cream of Zucchini, Walnuts and Parmigiano 17
HOMEMADE SPAGHETTI "Alla Chitarra", Filetto di Pomodoro, Buffalo Mozzarella 17
***ROASTED BRANZINO** Cauliflower and Fennel, Garlic-Lemon-Chive 28
GRILLED SALMON Grilled Zucchini, Fingerlings, Avocado Salsa 27
SESAME CRUSTED AHI TUNA Vegetable Rice, Spinach, Soy-Lemon-Ginger Sauce 26
VEAL FLANK CUTLET "Milanese", Arugula-Tomato-Onion Salad, Grana, Lemon and Truffle 25
***WOOD ROASTED AMISH CHICKEN** Green Garlic Mashed Potatoes, Asparagus, Au Jus 22
***GRILLED AGED N.Y. STEAK** Fried Fingerlings, Kale, Cipollini Onion, Parsley Oil 30
BAROLO BRAISED BEEF Egg Noodles, Root Vegetables 27
***WAYGU KOBE BEEF BURGER** Creamy Gorgonzola, Bacon, Red Onions, Hand Cut Fries 17

SIDES

CAULIFLOWER AND FENNEL 7, **ASPARAGUS** 7, **SAUTEED SPINACH** 6
TRUFFLE FRIES 6, **MASHED POTATO** 6, **FRIED FINGERLINGS**

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