

# AUTUMN MENU

## BOARDS

Served with Lemon and Honey Walnuts, Eggplant Bruschetta  
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  
**VERMONT GOAT CHEESE** Spiced Walnuts  
**CACIOCAVALLO** Sharp Cows Milk, Campania  
**MOZZARELLA DI BUFALA D.O.P.** Campania

## STARTERS AND GREENS

- ZUPPA** Truffle Mushroom Soup, Goat Cheese Crouton 8  
**SICILIAN ARANCINI** Filled with Mozzarella and Grana, Bolognese Sauce 10  
**104 MEATBALLS** Grilled Crostino, Plum Tomato, Shaved Grana 12  
**GRILLED BACON** Parsnip Puree, Dried Figs and Port 12  
**STEAK TARTARE** Truffle Aioli, Shallots, Parmesan Crostino 14  
**FRIED OLIVES** House Made Cream Cheese, Harissa Oil 7  
**BURRATA & PEPERONATA** With Sweet Peppers and Olives, Grilled Sourdough, Arugula 14  
**EGGPLANT CROQUETTES** Filled with House Smoked Mozzarella, Cauliflower Puree 11  
**MONTAUK FRIED CALAMARI** San Marzano Tomatoes, Crushed Chili Flakes 14  
**GRILLED OCTOPUS** Shaved Celery, Fingerling Potato Salad, Citrus Vinaigrette 15  
**WILD SHRIMP GRATIN** Crispy Polenta, Pine Nuts and Cheese Bread crumb, Garlic and Sherry 15  
**PEI MUSSELS** Spanish Chorizo, Cannellini Beans, Plum Tomato 12  
**ORGANIC GREENS** Avocados, Red Onions, Feta, Sesame and Ginger Vinaigrette 11  
**KALE CAESAR**, Toasted Crouton, Parmesan Tuille' 10  
**CHOP CHOP** Romaine, Radicchio, Goat Cheese Fritters, Mustard Vinaigrette 10  
**BRUSSELS SPROUTS SALAD** Golden Raisins, Pine Nuts, Pecorino, Lemon Zested Oil 12  
**BEETS and APPLES** Arugula, Spiced Walnuts, Goat Cheese, Red Wine vinaigrette 11

## PIZZA

(Gluten Free Crust Available \$4)

- ORIGINAL** House Made Mozzarella, Plum Tomato, Basil, EVOO 14  
**HELL** Sopressata, Long Hots, Plum Tomato, Mozzarella di Bufala 16  
**SMOKED SAUSAGE** Roasted Shallots, House Smoked Mozzarella and Herbed Mushrooms 15  
**PROSCIUTTO & SCAMORZA** San Marzano Tomato, Smoked Mozzarella and Arugula 15  
**QUATTRO FORMAGGI** Provolone, Gorgonzola, Grana, Mozzarella, Garlic and Basil 14  
**VERDE** Arugula Spread, Parmigiano, Asparagus, Cauliflowers, Leeks 14

## PASTA AND PLATES

(Gluten Free Pasta Available \$4)

- HOME MADE FETTUCCINE** Braised Pork Shoulder, Escarole and Parmigiano 19  
**LINGUINE** Clams, Wild Shrimp, Roasted Tomatoes and Seafood Broth 20  
**GARGANELLI** "Boscaiola": House Smoked Sausage, Herbed Mushrooms, Béchamel and Pecorino 18  
**RIGATONI BOLOGNESE** Ground Meat Ragu, Parmigiano 18  
**BUCATINI** "Cacio e Pepe", with Pecorino Cheese and Pepper Fondue 18  
**HOMEMADE SPAGHETTI** Chitarra, Roasted tomatoes, Garlic, Grana and Bufala 18  
**HOMEMADE BUTTERNUT SQUASH RAVIOLI** Pistachio, Porcini, Brown Butter and Sage 19  
**SESAME CRUSTED SUSHI GRADE TUNA** Rice Cauliflower, Spinach, Soy and Ginger 26  
**GRILLED SALMON** Vegetable Couscous, Coconut and Curry 27  
**SEARED SEA SCALLOPS** Oyster Mushroom Risotto, Romesco 28  
**BERKSHIRE PORK CHOP** "Scarpariello" Broccoli Di Rape, Fingerlings 28  
**WOOD ROASTED AMISH CHICKEN** Sprouts, Sweet Potato Mash, Au Jus 22  
**AGED N.Y. STEAK** Sautéed Kale, fried Fingerlings, Barolo and Peppercorn 30  
**BAROLO BRAISED BEEF** Roasted Mushrooms and Parsnip, Hand Cut Pappardelle 27  
**WAYGU BURGER** Provolone, Roasted Shallots and Herbed Mushrooms, 104 Fries 17

## SIDES

- VEGETABLE COUSCOUS** 6, **SAUTEED KALE** 6, **BROCCOLI RABE** 7, **BRUSSEL SPROUTS** 7  
**TRUFFLE FRIES** 7, **SWET MASHED POTATO** 6, **FRIED FINGERLINGS AND PECORINO** 6
- Thoroughly cooked meat, poultry and seafood will reduce the risk of food borne illness