

WINTER 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 Cow's Milk, Campania
MOZZARELLA DI BUFALA D.O.P. Campania

STARTERS AND GREENS

- ZUPPA** Escarole and Beans 8
SICILIAN ARANCINI Filled with Mozzarella and Grana, Bolognese Sauce 11
HAM CROQUETTES Filled with Grana, Lemon Aioli 11
104 MEATBALLS Plum Tomato, Grilled Sourdough, Shaved Grana 12
GRILLED BACON Parsnip Puree, Dried Figs and Port 12
STEAK TARTARE Green Romesco, Shallots, Parmesan Crostino 14
FRIED OLIVES House Made Cream Cheese, Harissa Oil 7
BURRATA Eggplant al Funghetto, Grilled Sourdough, Arugula 14
MONTAUK FRIED CALAMARI San Marzano Tomatoes, Crushed Chili Flakes 14
GRILLED OCTOPUS Fingerlings and Bell Pepper Salad, Taggiasca Olives and Scallions 15
WILD SHRIMP Stewed Borlotti Beans, Datterini, Grilled Sourdough 15
PEI MUSSELS Spanish Chorizo, Beans, Plum Tomato 12
ORGANIC GREENS Bosch Pears, Pickled Onions, Spiced Walnut, Truffle Dressing 12
LACINTO KALE Toasted Pistachios, Grana, Lemon and Anchovies Dressing 12
CHOP CHOP Lettuce, Radicchio and Avocado, 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** Home Made Mozzarella, Organic Plum Tomato, Basil, EVOO 14
HELL Sopressata, Long Hots, Plum Tomato, Mozzarella di Bufala 16
SMOKED SAUSAGE Broccoli Rabe, House Smoked Mozzarella, Chili Oil 16
MEATBALL Red Onions, Organic Plum Tomato and Our Fresh Mozz 16
PROSCIUTTO & SCAMORZA San Marzano Tomato, Smoked Mozzarella and Arugula 16
QUATTRO FORMAGGI Provolone, Gorgonzola, Grana, Mozzarella, Garlic and Basil 15
VERDE Arugula Spread, Parmigiano, Asparagus, Cauliflowers, Leeks 15

PASTA AND PLATES

(Gluten Free Pasta Available \$4)

- HOME MADE FETTUCCHINE** Leek and Fennel Braised Pork, Escarole and Parmigiano 19
LINGUINE Day Boat Scallops, Wild Shrimp, Calamari, Squid Ink, Lemon Breadcrumb 21
PAPPARDELLE Prosciutto, Radicchio, Hazelnuts, Truffle Burro Fuso 19
RIGATONI Bolognese Ragu' and Parmigiano 18
BUCATINI "Cacio e Pepe", with Pecorino Romano and Pepper Fondue 18
SPAGHETTI CHITARRA Roasted Tomatoes, Garlic, Grana and Bufala 18
SESAME CRUSTED SUSHI GRADE TUNA Rice Cauliflower, Spinach, Soy and Ginger 26
GRILLED SALMON Borlotti Beans, Escarole, Red Wine Sauce 27
BACON WRAPPED SEA SCALLOPS Black Lentils, Lacinto Kale, Reduced Balsamico 27
BERKSHIRE PORK CHOP Sweet Potato Puree, Sprouts, Apples and Walnuts 28
WOOD ROASTED AMISH CHICKEN Asparagus, Purple Potato Mash, Au Jus 22
AGED N.Y. STEAK Broccoli Rabe, fried Fingerlings, Red Wine and Peppercorn 30
BAROLO BRAISED BEEF Roasted Mushrooms, Parsnip Puree and Sautéed Kale 27
WAYGU BURGER Provolone, Roasted Shallots and Herbed Mushrooms, 104 Fries 17

SIDES

- SAUTEED KALE** 6, **BROCCOLI RABE** 7, **BRUSSEL SPROUTS** 7
TRUFFLE FRIES 7, **PURPLE MASHED POTATO** 6, **FRIED FINGERLINGS AND PECORINO** 6

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