

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 Heirloom Tomatoes, Basil Pesto, Toasted Pine Nuts and EVOO 15
SICILIAN ARANCINI Filled with Mozzarella, Bolognese Sauce 11

***104 MEATBALLS** Grilled Sourdough, Plum Tomato, Grana 12

BEEF CARPACCIO Pistachios, Shaved Grana, Arugula, Truffle Aioli 14

FRIED OLIVES House Made Cream Cheese, Harissa Oil 7

SPRING ROLLS Filled with Vegetable Risotto, Mint and Pistachio Pesto 11

AHI TUNA TARTARE Avocado Relish, Lemon Soy, Wasabi, Crispy Wantons 14

MONTAUK FRIED CALAMARI Arrabbiata Sauce 14

WARM GRILLED OCTOPUS Fingerling-Scallion and Shaved Celery, Blood Orange Vinaigrette 15

CAJUN SHRIMP Crispy Plantains, Avocado Relish and Mango Salsa 15

PEI MUSSELS Smoked Sausage, Cannellini Beans, Plum Tomato 12

KALE CAESAR Toasted Pistachios, Grana and Anchovy Dressing' 11

CHOP CHOP Lettuce and Radicchio, Avocado, Goat Cheese Fritters, Mustard Vinaigrette 10

SHAVED BRUSSELS SPROUTS SALAD Golden Raisins, Pine Nuts, Pecorino, Lemon Zested Oil 12

ORGANIC LETTUCE Sliced Mango, Pickled Onions, Goat Cheese, Lemon and Ginger 12

BEET SALAD Gala 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

MORTADELLA Creamy Mozzarella, Pistachio Pesto, Calabrian Chili Oil 15

HELL Sopressata, Long Hots, Plum Tomato, House Made Mozzarella 16

QUATTRO FORMAGGI Provolone, Gorgonzola, Parmigiano, Mozzarella, Garlic Oil 15

BUFALINA e PROSCIUTTO Arugula, Sliced Tomato and Grana 16

VERDE Arugula Spread, Mozzarella, Asparagus, Cauliflower, Leeks 15

PASTA AND PLATES

(Gluten Free Pasta Available \$4)

HOMEMADE SPINACH FETTUCCHINE with Chicken, Datterini, Oyster Mushrooms and Grana 19

LINGUINE and SHRIMP Cherry Tomatoes, Asparagus, Roasted Garlic, Lemon Breadcrumb 21

RIGATONI Ragu' Bolognese, Parmigiano 18

GARGANELLI Spring Vegetables, Mint and Pistachio Pesto, Parmigiano 18

HOMEMADE SPAGHETTI "Alla Chitarra", Filetto di Pomodoro, Buffalo Mozzarella 18

***SEAFOOD RISOTTO** Mussels, Shrimp and Scallop, Scampi Sauce 26

GRILLED SALMON Grilled Zucchini, Fingerlings, Jalapeno and Mango Salsa 27

SESAME CRUSTED AHI TUNA Basmati Vegetable Rice, Spinach, Soy-Lemon-Ginger Sauce 26

PORK TENDERLOIN Parmesan Crusted, Spinach, Potato Gratin, Rosemary Sauce 24

***WOOD ROASTED AMISH CHICKEN** Crispy Potato Mash, Asparagus, Au Jus 22

***GRILLED SIRLOIN** Panko and Herb Crusted, Rosemary Potato, Cabbage 30

BAROLO BRAISED BEEF Egg Noodles, Roasted Mushrooms 28

***WAYGU KOBE BURGER** Creamy Gorgonzola, Bacon, Red Onions, Tomato, Hand Cut Fries 17

SIDES

GRILLED ZUCCHINI 7, **ASPARAGUS** 7, **SAUTEED SPINACH** 6

TRUFFLE FRIES 7, **CRISPY POTATO MASH** 6, **ROSEMARY FINGERLINGS** 6

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