



## STARTERS

- WINTER ARUGULA SALAD** 22-  
*butternut squash, cranberries, pumpkin seeds, feta, croutons*
- ENDIVE SALAD** 20-  
*local pears, baby tomatoes, gorgonzola, chives, toasted pecans, red wine vinaigrette*
- CAESAR SALAD** 19-  
*romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, onions, traditional dressing*
- CHARRED OCTOPUS** 28-  
*fingerling potatoes, olives, celery, sun-dried tomato, garlic olive oil*

## RAW BAR

- SALMON\*** 23-  
*baby tomatoes, scallions, radishes, miso dressing*
- MONTAUK CATCH\*** 23-  
*chimichurri, cherry tomatoes, hearts of palm, jalapeño*
- TUNA\***, 25-  
*radishes, parsley, fresh ginger dressing*
- SHRIMP COCKTAIL** 23-  
*cocktail sauce*

## PASTA

### BLACK SQUID INK LINGUINE

*lobster bisque, shrimp, parsley*

29/42-

### CACIO E PEPE

*spaghetti with crushed tellicherry pepper, parmigiano reggiano*

21/32-

### GRANDMA'S RICOTTA GNOCCHI

*pomodora sauce/tomato basil, parmesan*

25/36-

### LINGUINE VONGOLE

*L.I. little neck clams, olive oil, garlic, white wine, parsley*

27/39-

### FRESH HOUSEMADE CAVATELLI

*slowly cooked veal & mirepoix ragù*

26/35-

## FROM THE GRILL

- BERKSHIRE PORK CHOP** 45-  
*creamy polenta, mascarpone, sautéed broccolini*
- AMISH CHICKEN PROVENÇAL** 39-  
*garlic mashed potatoes, tri-color baby carrots, broccolini, jus*
- STRIP STEAK "AU POIVRE" [10oz.]\*** 55-  
*green peppercorn-cognac cream sauce, french fries*

## SPECIALTIES

- GRILLED BRANZINO** 42-  
*leeks fondue, broccolini, barolo reduction*
- GRILLED SALMON** 39-  
*butternut squash purée, farm apple cider reduction, sautéed kale, hen-of-the-woods mushrooms, fried kale*
- BAROLO BRAISED SHORT RIBS** 49-  
*baby carrots, celery root puree*

## SIDES

**SAUTÉED BROCCOLINI**  
12-

**FRENCH FRIES**  
12-

**CREAMY POLENTA**  
12-

**GARLIC MASHED POTATOES**  
12-

## CHILDREN'S MENU

\$25 FOR 2 COURSES

**CHICKEN TENDERS & FRENCH FRIES**  
**SPAGHETTI WITH BUTTER AND CHEESE**  
*or POMODORO SAUCE*

**SORBET OR ICE CREAM**

