



RAW BAR

STARTERS

- LITTLE RAM OYSTER ROCKEFELLER** 24/44-
creamy spinach, breadcrumbs, hollandaise
- WARM LENTIL SALAD** 19-
sherry vinaigrette, frisée, 4-minute eggs
- SPRING BEET DUO SALAD** 22-
goat cheese, sunflower seeds, red endive, aged balsamic & EVOO
- CAESAR SALAD** 18-
romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, onions, traditional dressing
- CHARRED OCTOPUS** 28-
fingerling potatoes, olives, celery, sun-dried tomato, garlic olive oil

- 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** 21-
cocktail sauce

PASTA

- BLACK SQUID INK LINGUINE**
lobster bisque, shrimp, parsley
28/38-
- CACIO E PEPE**
spaghetti with crushed tellicherry pepper, parmigiano reggiano
19/29-
- RIGATONI**
vodka sauce, steamed mussels, parsley
25/34-
- FRESH FETTUCCINE**
braised lamb shoulder, wilted kale
26/36-
- GRANDMA'S RICOTTA GNOCCHI**
pomodora sauce/tomato basil, parmesan
29/39-
- FRESH HOUSEMADE CAVATELLI**
slowly cooked veal & mirepoix ragù
26/35-

FROM THE GRILL

- BERKSHIRE PORK CHOP** 43-
creamy polenta, mascarpone, sautéed broccolini
- BAROLO BRAISED SHORT RIBS** 46-
baby carrots, celery root purée
- STRIP STEAK "AU POIVRE" [10oz.]*** 49-
green peppercorn-cognac cream sauce, french fries
- GRILLED BRANZINO** 39-
leeks fondue, broccolini, barolo reduction

SPECIALTIES

- GRILLED SALMON** 38-
braised lentils, aged balsamic, vegetable mirepoix
- CRISP HALF MARRAKESH CHICKEN** 36-
couscous, raisins, olives, cured lemon, harissa
- PAELLA VALENCIANA** 35-
tiger shrimp, squid, mussels, chicken, green peas, saffron

SIDES

- SAUTÉED BROCCOLINI** 12-
- FRENCH FRIES** 12-
- CREAMY POLENTA** 12-

CHILDREN'S MENU

\$25 FOR 2 COURSES

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

SORBET OR ICE CREAM

