



RAW BAR

STARTERS

- COLD SOBA NOODLE SALAD** 22-
ginger dressing, toasted sesame, romaine, radicchio
- CAESAR SALAD** 20-
romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, traditional dressing
- CHARRED OCTOPUS** 28-
fingerling potatoes, olives, celery, sun-dried tomato, garlic olive oil
- AUTUMN ARUGULA SALAD** 20-
butternut squash, cranberries, pumpkin seeds, feta, croutons
- BI-COLOR BEET SALAD** 22-
beet gelee, mint, citrus juice, herb farm goat cheese, aged red wine vinegar, shallot

- CURED SALMON*** 23
beets, cucumber, dill, crème fraîche, grain mustard
- MONTAUK CATCH*** 23-
chimichurri, cherry tomatoes, radishes, hearts of palm, jalapeño
- TUNA***, 25-
radishes, parsley, fresh ginger dressing
- HALF DOZEN / DOZEN LITTLE RAM OYSTERS*** 24/44-
mignonette, cocktail sauce, Holy Schmitt's horseradish
- 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-

PAPPARDELLE

briased lamb shoulder bolognese, 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
- AMISH CHICKEN PROVENÇAL** 38-
garlic mashed potatoes, sauteed broccolini, jus
- STRIP STEAK "AU POIVRE" [10oz.]*** 48-
green peppercorn-cognac cream sauce, french fries
- GRILLED BRANZINO** 41-
baby fennel, roasted fingerling potatoes, roasted sweet peppers, antinori sauce
- BAROLO BRAISED SHORT RIBS** 48-
baby carrots, celery root puree

SPECIALTIES

- *32oz PRIME AGED ALLEN BROTHERS PORTERHOUSE STEAK** 198-
creamy polenta, roasted brussel sprouts
- GRILLED SALMON** 37-
french lentils, mirepoix, port wine reduction
- STEAMED MUSSELS** 28-
spicy marinara, grilled focaccia

SIDES

SAUTÉED BROCCOLINI
12-

FRENCH FRIES
12-

CREAMY POLENTA
12-

GARLIC MASHED POTATOES
12-

LOCAL ROASTED BRUSSEL SPROUTS WITH BACON
12-

CHILDREN'S MENU

\$25 FOR 2 COURSES

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

SORBET OR ICE CREAM

