



STARTERS

BI-COLOR BEET SALAD <i>endive, frisee, fresh ricotta cheese, mustard-creme fraiche dressing</i>	21-
FRESH CRAB SALAD <i>baby lettuce, cherry tomatoes, cucumbers & remoulade</i>	25-
CAESAR SALAD <i>romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, onions, traditional dressing</i>	19-
CHARRED OCTOPUS <i>braised fennel, warm fingerling potatoes, orange seg- ments, arugula, olive oil</i>	28-
GRILLED TREVISANO & BURRATA SALAD <i>balsamic vinaigrette, pistchaio & mint gremolata</i>	24-

RAW BAR

HALF DOZEN / DOZEN LITTLE RAM OYSTERS* <i>mignonette, Holy Schmitt’s horseradish</i>	24/44-
SPICY SALMON CRUDO* <i>seaweed salad, coconut ginger dressing</i>	23-
MONTAUK CATCH* <i>chimichurri, cherry tomatoes, hearts of palm, jalapeño</i>	23-
SHRIMP COCKTAIL <i>cocktail sauce</i>	25-
TUNA CRUDO*, <i>citrus vinaigrette</i>	23-

PASTA

GRANDMA’S RICOTTA GNOCCHI
pomodoro, parmesan
25/36-

CACIO E PEPE
*bucatini with crushed tellicherry pepper,
parmigiano reggiano*
21/32-

FRESH ORECCHIETTE
*swiss chard, carmelized onions, wild mushrooms &
truffle cream*
27/39-

LINGUINE VONGOLE
*L.I. little neck clams, olive oil, garlic,
white wine, parsley*
28/40-

HOUSEMADE CAVATELLI
slowly cooked veal & mirepoix ragù
26/37-

FRESH SQUID INK LINGUINE
lobster bisque, shrimp, gremolata bread crumbs
29/42-

FROM THE GRILL

BERKSHIRE PORK CHOP <i>creamy polenta, mascarpone, sautéed broccolini</i>	42-
STRIP STEAK "AU POIVRE" [10oz.]* <i>green peppercorn-cognac cream sauce, french fries</i>	55-
GRILLED BRANZINO <i>braised artichokes, gigante beans, fingerling potatoes, sweet red pepper, Agrumato lemon oil</i>	39-

SPECIALTIES

TOMATO BRAISED AMISH CHICKEN <i>san marzano tomato, green olives, baby carrots, shallots, warm crusty bread</i>	39-
RED WINE BRAISED BONELESS SHORT RIBS <i>creamy polenta, broccoli rabe, cipollini onion</i>	42-
MAPLE & THYME GLAZED SALMON <i>grilled butternut squash, roasted sweet potato, brussel sprouts, sweet red pepper, cider reduction</i>	36-

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



This menu item * consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please let your server know if you have any allergies.