

AUGUST 2021

ANTIPASTI

- Soufflé di Porcini 14
- Pea Soup, Crab Meat 13
- Kimball Farm Tomatoes, Burrata, Basil Pesto, Pine Nuts 13
- Seared Hudson Valley Foie Gras, Pineapple, Moscato Sauce 25
- Yellowfin Tuna Tartare, Avocado, Peppers, House Made Chips 21
- Escargot, Baked Polenta, Garlic-Tarragon Cream, Shaved King Oyster Mushroom 16
- Rosemary Skewered Chicken Livers, Balsamic Onions, Crispy Pancetta 14
- House-Cured Gravlax, Cucumber, Radish, White Anchovies 13
- Steamed PEI Mussels, White Wine, Garlic, Tomato 16
- Charcuterie Plate: Italian Cured Meat Selection 25

PASTA

- Fettuccine a la Bolognese 16/29
- Risotto, Porcini & Local Mushrooms 16/29
- Linguine Carbonara, Poached Egg, Prosciutto, Pancetta 16/29
- Seafood Potato Gnocchi 18/32

MAIN

- Eggplant Vittorio, Market Veg, Romesco Sauce, Walnuts 28
- Veal Scallopini Stuffed with Prosciutto & Fontina, Marsala Sauce, White Beans 36
- Grilled Colorado Spring Lamb Loin Chops, Roast Potato, Red Wine & Green Peppercorn Sauce 37
- Giannone Chicken 'Schnitzel,' Fried Egg, Herbed Spätzle, Arugula, Mustard-Caper Sauce 31
- Atlantic Cod, Mashed Potato, White Wine & Saffron Sauce 36
- Pan-Seared Scallops, Sweet Potato Purée, Balsamic Sauce 36
- Local Bluefish, Couscous, Scotch Sauce 32

SALAD

- Beets, Goat Cheese, Candied Walnuts, Balsamic 13
- Mixed Greens, Avocado, Cucumber, Tomatoes, Pecorino, Lemon Vinaigrette 13
- Prosciutto di Parma, Micro Greens, Figs, Extra-Virgin Oil 14
- Cheese Selection from Wasik's Cheese Shop 22