

TRATTORIA ITALIENNE

STUZZICHINI

TRADITIONAL BAR SNACKS

FOUGASSE 11
*traditional provençal bread
with spring garlic, onions, nettles & ramps*

PANZEROTTO 4
salumi & smoked mozzarella

ARANCINO 5
riso vialone nano, saffron & fior di latte

MARINATED OLIVES 7
herbes de provence

SPICED NUTS 7
pimentón & murray river salt

GIGANTE BEANS 7
in vinaigrette

GILDA 3
*manzanilla olive, guindilla pepper
& spanish anchovy*

BOQUERONES 9
parsley & lemon

RAMÓN PEÑA SARDINES 15
served with venetian style onions

SALUMI E FORMAGGI

FAZIO FARM BURRATA 21
vegetable sott'olio with grilled sourdough

PIATTO DI FORMAGGIO 21
*a selection of three organic italian cheeses
served with walnut bread
& cardoon honey*

SAN DANIELE PROSCIUTTO 20/32

SPECK DEL SUDTIROLO 15/25
*served with grissini with european butter
& fresh horseradish*

PÂTÉ DE LAPIN 15
*rabbit & pork pâté wrapped in speck
with asparagus, fava & artichoke*

PÂTÉ DE CAMPAGNE 17
*country style pork pâté with pickles, mustard
& grilled sourdough*

PER LA TAVOLA

TO BE SHARED & FOR THE TABLE

ELECTRIC GOAT 17
*bianco di napoli tomato, roasted garlic, hot pepper, goat cheese
& garlic crostini*

FRICO DI PATATE CON SPECK 15
yukon potato, montasio cheese, speck & horseradish

POLPETTINI 13
pork meatballs with soft polenta & calabrian chili agrodolce

VITELLO TONNATO 17
four story hill veal tongue with tuna aioli, celery & caper

FOIE GRAS CONFIT 24
house-made toasted pain au lait with medjool date & almond

ROASTED LITTLE GEM LETTUCE 15
broken caesar vinaigrette with spanish boquerones

ITALIAN CHICORY SALAD 17
*local chicories with winter thistle, potato, bagna cauda
& black truffle vinaigrette*

ESCARGOTS À LA BOURGUIGNONNE 24
a.o.c. french butter & garlic crostini

POLPO ALLA PLANCHA 25
spanish octopus, gigante bean, harissa & castelvetrano olive

SOFT SHELL CRAB 25
spring vegetables with sauce gribiche & espelette

PASTA

CHITARRA AI MUSCOLI 25
*smoked mussels with chorizo,
green garlic & pimentón*

FETTUCCINE 25
*four story hill white veal sweetbread
& prosciutto ragu with asparagus*

BIGOLI DELLA CASA 20
*bianco di napoli tomato,
grana padano & hot pepper*

CASONCELLI DUE 23
*two traditional lombardian
stuffed pastas*

SPAGHETTI 25
*jumbo shrimp with spring ceci,
calabrian chili & basil*

PAPPARDELLE 24
*tuscan red wine beef with english peas
& chicken liver ragu*

CORZETTI STAMPATI 20
*broccoli di ciccio, pinoli,
cetara anchovy & pecorino*

GNOCCHETTI 25
*delta crayfish, morel mushroom,
asparagus & vin jaune*

MARE E TERRA

WILD
STRIPED BASS 36
*olive oil smashed potato
with caper, fennel, pastis
& olive*

ANSON MILLS
BLUE CORN POLENTA 27
*heirloom polenta
with funghi trifolati
& a slow-cooked hen egg*

GRILLED
OCEAN TROUT 33
*green & white asparagus
with egg & salsa verde*

VERDURE

SPRING VEGETABLES 15
mint butter & black pepper

GRILLED ASPARAGUS 13
sauce maltaise & chive

BROCCOLI DI CICCIO 10
*heirloom broccoli with garlic, pecorino
& hot pepper*

CAULIFLOWER GRATIN 10
curry scented with comté & breadcrumbs

• SERVES ONE TO TWO •

FAZIO FARMS HERB-ROASTED 1/2 CHICKEN 39
anson mills farroto verde with funghi trifolati & green garlic

• SERVES TWO TO THREE •

28-DAY DRY AGED GRILLED CÔTE DE BOEUF MP
36 oz. creekstone prime beef ribeye served with yukon potato, farm onion, pimentón & pickled horseradish

WINE BY THE GLASS

SPARKLING		glass	bottle
BISOL NV 'jeio,' brut, prosecco, veneto, italy		13	52
DOMAINE DES VARINELLES NV chardonnay, brut, crémant de loire, france		15	60
WHITE			
VIGNOBLE DAMPT FRÈRES 2016 chardonnay, bourgogne tonnerre, france		13	52
BIRGIT EICHINGER 2017 'wechselberg,' grüner veltliner, kamptal, austria		16	64
PRÁ 2015 'monte grande,' soave classico, veneto, italy		17	68
JULIEN PILON 2015 marsanne/rousanne, st. joseph, france		19	79
ROSÉ			
RONCHI DI CIALLA 2018 refosco, friuli-venezia giulia, italy		14	56
RED			
DOMAINE V. DUREUIL JANTHIAL 2016 pinot noir/gamay, passetoutgrains, burgundy, france		17	68
VALLANA 2007 'campi raudii,' spanna (nebbiolo), piemonte, italy		17	68
CASTELLO DI VOLPAIA 2015 chianti classico, tuscan, italy, 1500ml		18	144
DOMAINE DE BEAURENARD 2017 grenache/syrah/mouvèdre, rasteau, france		16	64

WINE BY THE BOTTLE

WHITE		
CASTELFEDER 2017 pinot bianco, alto adige, italy		52
KALTERN 2016 'K 1906,' pinot bianco blend, alto adige, italy		48
PICOLLO ERNESTO 2018 gavi, piemonte, italy		52
SCARPETTA 2017 sauvignon blanc, friuli, italy		88
SCARPETTA 2017 pinot grigio, friuli, italy		56
CANTINA DEL CASTELLO 2016 soave, veneto, italy		60
OLIVIER GARD 2017 chardonnay, hautes côtes de nuits, burgundy, fr		58
ELENA WALCH 2016 gewürztraminer, alto adige, italy		55
ALAIN GRAILLOT 2016 marsanne/roussanne, crozes-hermitage, fr		95
RED		
DAMPT FRÈRES 2016 pinot noir, bourgogne, france		60
ELENA WALCH 2017 schiava, alto adige, italy		52
MOSSIO 2015 dolcetto d'alba, piemonte, italy		56
CASTELLO DI VOLPAIA 2016 chianti classico, tuscan, italy		89
CORDERO DI MONTEZEMOLO 2017 barbera d'alba, piemonte, italy		64
JULIEN PILON 2016 'de l'autre rive,' syrah		56
DOMAINE DE LISES 2016 'equis,' crozes-hermitage, france		72
DOMAINE LES HAUTES CANCES 2014 côtes du Rhône		60
MARION 2014 cabernet sauvignon, veneto, italy		93

HOUSE WINE

WHITE ♦ ROSÉ ♦ RED

GLASS 9 ½ LITER 26 1 LITER 40

COCKTAILS

16
FRANCESE 75 dudognon cognac, lemon, honey, prosecco
GOV'T MULE tito's vodka, peach liqueur, ginger, lime, seltzer
MAI TAI'LIENNE smith & cross rum, rhum jm blanc, lime, orgeat, curaçao
DOUBLE CHIN rittenhouse rye, dolin blanc, cynar 70, cucumber
PEAT PIEMONTE bank note blended scotch, ardbeg scotch, cardamaro, ginger, lemon, seltzer
COCOZZA GROUP four roses yellow bourbon, ramazzotti, crème de cacao
REGAL BEES cimarron tequila, lemon, honey, oro blanco grapefruit twist
BITTER SMOKE mezcal koch, aperol, zucca, lemon
GIN & THIS aviation gin, cardamaro
ONE RUM TO RULE THEM ALL brugal anejo, dudognon cognac, crème de banane, chocolate

SPRITZ

BITTER LIQUEUR, PROSECCO & BROOKLYN SELTZER ♦ 13
APEROL
BYRRH GRAND QUINQUINA
CAPPELLETTI APERITIVO
CARDAMARO

BEER & CIDER

FORST lager forst brewery ♦ 11.2oz 4.8% south tyrol, algund, italy	8
SAY HEY SALLY pilsner mikkeller brewing nyc ♦ 16oz 4.6% flushing, ny	9
WILLET'S WIT belgian style witbier mikkeller brewing nyc ♦ 16oz 4.8% flushing, ny	9
KIM hibiscus sour lager singlecut beersmiths ♦ 16oz 4.2% astoria, ny	11
CUVÉE DES JACOBINS ROUGE flemish sour ale brouwerij omer vander ghinste ♦ 11.2oz 5.5% belgium	13
ROCKAWAY india pale ale rockaway brewing company ♦ 12oz 6.3% queens, ny	8
HENRY HOPS india pale ale mikkeller brewing nyc ♦ 16oz 6.5% flushing, ny	10
ABBEY ALE belgian-style dubbel brewery ommegang ♦ 12oz 8.2% cooperstown, ny	10
SUCCESSION sparkling semi dry descendant cider company ♦ 16.9oz 5.5% maspeth, ny	11
DRY HOPPED sparkling dry descendant cider company ♦ 12oz 6.5% maspeth, ny	9
EAST BRANCH 2015 aaron burr cidery ♦ 16.9oz 7.8% wurtsboro, ny	33
NEVERSINK HIGHLANDS 2015 aaron burr cidery ♦ 16.9oz 7.8% wurtsboro, ny	31

SOFT DRINKS

Q DRINKS 6.7oz bottle ginger ale grapefruit	5
FENTIMANS 9.3oz bottle victorian lemonade cherry-cola	6
FITZ'S ROOT BEER 12oz bottle	5
DIET COKE 8oz bottle	4
COCA-COLA 12oz mexican bottle	6
7-UP 12oz mexican bottle	6