

# TRATTORIA ITALIENNE

## STUZZICHINI

TRADITIONAL BAR SNACKS

**FOUGASSE 11**  
traditional provençal bread  
with parsnip & honey-poached cranberry  
baked daily, limited availability

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

**BOQUERONES 9**  
parsley & lemon

**RAMÓN PEÑA SARDINES 15**  
served with venetian style onions

### + CAVIAR SERVICE +

**1 OZ. KAVIARI BAERI 125**  
served with organic irish smoked salmon,  
crème fraîche & housemade pain au lait

pair with champagne + supplement 75  
375ml gosset nv, 'grande réserve,' brut

**PANZEROTTO 4**  
salumi & smoked mozzarella

**ARANCINO 5**  
riso vialone nano, saffron & fior di latte

**MARINATED OLIVES 7**  
herbes de provençe

**SPICED NUTS 7**  
pimentón & murray river salt

**GIGANTE BEANS 7**  
in vinaigrette

## SALUMI E FORMAGGI

**24-MONTH DOK DALL'AVA  
PROSCIUTTO 20/32**  
housemade grissini with european butter  
& fresh horseradish

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

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

## PER LA TAVOLA

TO BE SHARED & FOR THE TABLE

**SOTT'OLIO 13**  
olive oil preserved i.g.p. italian vegetables with grilled sourdough

◆◆ **FAZIO FARM BURRATA 21**  
artichoke tartufata with grilled sourdough

**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

**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

**FOIE GRAS POËLÉ 26**  
seared duck liver with apple, golden raisin & pain au lait

## PASTA

◆ **PAPPARDELLE 24**  
tuscan red wine beef  
& chicken liver ragu

**SPAGHETTI 25**  
jumbo shrimp with calabrian chili  
& buddha's hand

◆◆ **FETTUCINE 25**  
four story hill farm white veal  
sweetbread & prosciutto ragu

◆◆ **CAPPELLACCI  
DI ZUCCA 20**  
butternut squash, quince mostarda  
& hazelnut amaretti

**TAGLIATELLE 25**  
black trumpet mushroom  
& butternut squash

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

**GNOCCHI DI PATATE 23**  
smoked bacon, gorgonzola  
& farm onion

◆ **TORTELLONI 24**  
3-year castelmagno  
with cardoon honey & walnut

## MARE E TERRA

◆ **STONINGTON MAINE  
DIVER SCALLOPS 36**  
jerusalem artichoke,  
black winter truffle  
& aceto balsamico

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

**MORROCAN SPICED  
OCEAN TROUT 31**  
black rice salad with  
autumn vegetables  
& green curry

## TRUFFLE SEASON

**TARTUFI D'ALBA**  
2 GRAMS + 30  
minimum 2g per dish  
◆ suggested dishes

**TRUFFE DU PÉRIGORD**  
8 GRAMS + 40  
minimum 8g per dish  
◆ suggested dishes

### + SERVES ONE TO TWO +

◆ **CASSOULET 65**  
housemade duck confit, braised bacon  
& sausage with i.g.p. tarbais beans

◆ **FAZIO FARMS  
HERB-ROASTED 1/2 CHICKEN 39**  
panzanella salad with cranberries & pinenuts

### + 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

## VERDURE

**ROASTED  
CHANTENAY CARROTS 9**  
with pain d'epice crumb

**CAULIFLOWER GRATIN 10**  
curry, bread crumb & comté

## WINE BY THE GLASS

SPARKLING		glass	bottle
VALLIS MARENI NV	<i>brut, prosecco, veneto, italy</i>	13	52
DOMAINE DES VARINELLES NV	<i>chardonnay, brut, crémant de loire, france</i>	15	60

WHITE		glass	bottle
CASTELFEDER 2017	<i>'vom stein,' pinot bianco, alto adige, italy</i>	15	60
CATHERINE LE GOEUIL 2017	<i>grenache blanc blend, côtes du rhône, france</i>	15	60
SCHIOPETTO 2014	<i>ribolla gialla, friuli-venezia giulia, italy</i>	16	64
JULIEN PILON 2016	<i>marsanne/roussanne, saint-péray, france</i>	20	80

RESERVE WHITE		glass	bottle
VENICA & VENICA 2017	<i>'ronco delle mele,' sauvignon blanc single vineyard, friuli-venezia giulia, italy</i>	35	140
CHÂTEAU JAS DE BRESSY 2014	<i>grenache blanc/roussanne châteauneuf-du-pape, france</i>	33	132

ORANGE		glass	bottle
COTAR 2009	<i>malvazija, kras, slovenia</i>	19	76

RED		glass	bottle
CAMILLE GIROUD 2014	<i>santenay la comme, premier cru, burgundy, france</i>	25	102
CORDERO DI MONTEZEMOLO 2017	<i>barbera d'alba, piemonte, italy</i>	16	64
GÉRARD CHARVET 2015	<i>gamay, moulin-à-vent, beaujolais, france</i>	15	60

DOMAINE DE LA VIEILLE JULIENNE 2013	<i>'les trois sources,' grenache blend, châteauneuf-du-pape, france</i>	26	104
DOMAINE LES HAUTES CANCES 2014	<i>grenache/syrah blend, côtes du rhône, cairanne, france</i>	16	64

RESERVE RED		glass	bottle
RONCHI DI CIALLA 1999	<i>schiozzettino, friuli, italy</i>	35	140
SIRO PACENTI 2011	<i>brunello di montalcino, vecchie vigna, toscana, italy</i>	57	228

## CARAFE WINE

	½ liter	1 liter
HOUSE WHITE	26	40
HOUSE RED	28	42

## WINE BY THE BOTTLE

SPARKLING		price
GOSSET NV	<i>'grande réserve,' brut, champagne, france, 375ml</i>	94
G.D. VAJRA 2017	<i>moscato d'asti, piemonte, italy, 375ml</i>	27

WHITE		price
ELENA WALCH 2016	<i>gewürztraminer, alto adige, italy</i>	55
LAURA ASCHERO 2017	<i>vermentino, liguria, italy</i>	68
CANTINA DEL CASTELLO 2016	<i>soave, veneto, italy</i>	55
DOMAINE LAFOND 2016	<i>grenache blanc blend, lirac, france</i>	52
DOMAINE LES HAUTES CANCES 2016	<i>viognier/grenache blanc blend, cairanne, france</i>	54
CHAUME-ARNAUD 2014	<i>marsanne/viognier, côtes du rhône, fr</i>	62
VIEILLE JULIENNE 2016	<i>grenache blanc blend, côtes du rhône, fr</i>	66
JULIEN PILON 2017	<i>marsanne/roussanne, saint joseph, france</i>	75

RED		price
CASTELLO DI VERDUNO 2017	<i>pelaverga, piemonte, italy</i>	61
LAURENT GAUTHIER 2015	<i>gamay, morgon, beaujolais, france</i>	56
MARION 2014	<i>cabernet sauvignon, veneto, italy</i>	93
CASTELLO SONNINO 2015	<i>chianti montespertoli, tuscan, italy</i>	72
RONCO DEL GNEMIZ 2015	<i>cabernet sauvignon/merlot, friuli-venezia giulia, italy</i>	114
CLOS DE CAILLOU 2016	<i>'quartz,' côtes du rhône, france</i>	87
CHAUME-ARNAUD 2010	<i>'la cadène rouge,' vinsobres, france</i>	92
CHÂTEAU JAS DE BRESSY 2015	<i>châteauneuf-du-pape, france</i>	115
DOMAINE HAUVETTE 2011	<i>cabernet sauvignon blend, provence, france</i>	104

## COCKTAILS

price
15
FRANCESE 75 <i>laird's apple brandy, lemon, honey, prosecco</i>
DIAMONDBACK <i>rittenhouse rye, applejack, yellow chartreuse</i>
PEAT PIEMONTE <i>bank note blended scotch, laphroaig scotch, dopo teatro, ginger, lemon, seltzer</i>
GIN & IT <i>citadelle gin, carpano antica</i>
AUTUNNO IN FRIULI <i>white rhum j.m, meletti, lime, orange, allspice</i>
BITTER SMOKE <i>yola mezcal, aperol, zucca, lemon</i>
THE GOOD BOOK <i>four roses yellow bourbon, cappelletti aperitivo, carpano antica, chocolate</i>

## SPRITZ

BITTER LIQUEUR, PROSECCO & BROOKLYN SELTZER • 12
APEROL
CONTRATTO APERITIVO
CAPPELLETTI APERITIVO
COCCHI AMERICANO & GREEN CHARTREUSE

## BEER & CIDER

FORST LAGER <i>forst brewery • 11.2oz 4.8% south tyrol, algund, italy</i>	8
PLAIN TOP PILSNER <i>singlecut beersmiths • 16oz 5.2% astoria, ny</i>	10
JÅN <i>alpine white lager</i> <i>singlecut beersmiths • 16oz 5.4% astoria, ny</i>	10
KIM <i>hibiscus sour lager</i> <i>singlecut beersmiths • 16oz 4.2% astoria, ny</i>	11
CUVEE DES JACOBINS ROUGE <i>flemish sour ale</i> <i>brouwerij omer vander ghinste • 11.2oz 5.5% belgium</i>	13
TRIPEL KARMELIET <i>abbey tripel</i> <i>brouwerij bosteels • 11.2oz 8.4% belgium</i>	12
SANAVALLE <i>belgian style dubbel</i> <i>birra follina • 11.2oz 6% treviso, italy</i>	11
POWER TO THE PEOPLE (RIGHT ON) <i>pale ale</i> <i>singlecut beersmiths • 16oz 5.2% astoria, ny</i>	10
18-WATT <i>session india pale ale</i> <i>singlecut beersmiths • 16oz 5% astoria, ny</i>	10
ERIC, MORE COWBELL! <i>milk stout</i> <i>singlecut beersmiths • 16oz 6.6% astoria, ny</i>	12
STOUTING AT ME! <i>imperial stout</i> <i>mikkeller brewing nyc • 16oz 12% flushing, ny</i>	14
DRY HOPPED <i>hopped sparkling dry</i> <i>descendant cider company • 12oz 6.5% maspeth, ny</i>	9
SUCCESSION <i>sparkling semi-dry</i> <i>descendant cider company • 16.9oz 5.5% queens, ny</i>	11
EAST BRANCH 2015 <i>aaron burr cidery • 16.9oz 7.8% wurtsboro, ny</i>	33
NEVERSINK HIGHLANDS 2015 <i>aaron burr cidery • 16.9oz 7.8% wurtsboro, ny</i>	31

## SOFT DRINKS

FEVER TREE 6.8oz bottle <i>mediterranean tonic</i> <i>indian tonic</i>	5
Q DRINKS 6.7oz bottle <i>ginger ale</i> <i>grapefruit</i>	5
FENTIMANS 9.3oz bottle <i>cherry cola</i>	6
DIET COKE 8oz bottle	4
COCA-COLA 16oz bottle	6
7-UP 12oz mexican bottle	6