

TRATTORIA ITALIENNE

STUZZICHINI

TRADITIONAL BAR SNACKS

ARANCINO 5
riso vialone nano, saffron & fior di latte

PANZEROTTO 4
salumi & smoked mozzarella

FOUGASSE 11
*traditional provençal bread
with slow-roasted tomato & taggiasca olive
baked daily, limited availability*

GIGANTE BEANS 7
in vinaigrette

MARINATED OLIVES 7
herbes de provençe

SPICED NUTS 7
pimentón & murray river salt

SOTT'OLIO 13
olive oil preserved i.g.p. italian vegetables

GILDA 3
*traditional basque pinxto
manzanilla olive, guindilla pepper
& spanish anchovy*

BOQUERONES 9
parsley & lemon

RAMÓN PEÑA SARDINES 15
served with venetian style onions

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

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

FAZIO FARM BURRATA 21
artichoke tartufata with grilled sourdough

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

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 artichoke, potato, bagna cauda
& black truffle vinaigrette*

FOIE GRAS POËLE 26
seared duck liver with black mission fig, port & sarawak pepper

POLPO ALLA PLANCHA 24
spanish octopus, gigante bean, harissa & castelvetro olive

PASTA

PAPPARDELLE 23
*tuscan red wine beef
& chicken liver ragu*

TAGLIATELLE 23
*chanterelle mushroom
& scallion*

SPAGHETTI 25
*head-on jumbo shrimp
with sungold tomatoes,
calabrian chili
& basil*

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

MACARONCELLO 20
*duck sausage with
fried eggplant, tomato
& gypsy pepper*

GNOCCHI DI PATATE 23
*creamed
lobster mushrooms
with bacon & spinach*

MARE E TERRA

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

LOCAL DAY
BOAT CATCH 35
*roasted porcinis
with jerusalem artichoke
& balsamico tradizionale*

VERDURE

ROASTED
CHANTENAY CARROTS 9
with pain d'epice crumb

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

CAULIFLOWER GRATIN 10
curry, bread crumb & comté

BLOOMSDALE SPINACH 9
with garlic & shallot

• SERVES ONE TO TWO •

MOSEFUND FARMS
MANGALITSA PORK COLLAR 43
*lacquered rib & sausage with plum
& guanciale vinaigrette*

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

UN VOYAGE D'ITALIENNE

LET THE KITCHEN COOK FOR YOUR TABLE
& EXPERIENCE A SEASONAL TASTING OF OUR MENU • 85 P/P
OPTIONAL WINE PAIRING • 55 P/P

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

WINE BY THE GLASS

SPARKLING

glass bottle

PER ORA NV <i>prosecco, veneto, italy</i>	13	52
DOMAINE DES VARINELLES NV <i>chardonnay, brut, crémant de loire, france</i>	15	60

WHITE

CATHERINE LE GOEUIL 2017 <i>grenache blanc blend, côtes du rhône, france</i>	15	60
SCARPETTA 2017 <i>pinot grigio, friuli-venezia giulia, italy</i>	14	56
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

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

ROSÉ/ORANGE

CHÂTEAU MARGÜI 2017 <i>grenache/cinsault/syrah, coteaux varois en provence, france, rosé</i>	15	55
CASTELL'IN VILLA 2017 <i>sangiovese, toscana, italy, rosé</i>	13	52
SKERLJ 2013 <i>vitovska, friuli-venezia giulia, italy, orange</i>	17	72

RED

ELENA WALCH 2017 <i>schiaava, alto adige, italy</i>	13	52
CIGLIUTI 2015 <i>barbera d'alba, piemonte, italy</i>	17	66
CANTINE DEI 2015 <i>vino nobile di montepulciano, toscana, italy</i>	19	76
DOMAINE LES HAUTES CANCES 2014 <i>syrah/grenache blend, côtes du rhône, france</i>	15	60
DOMAINE DE LA VIEILLE JULIENNE 2013 <i>'les trois sources,' grenache blend, châteauneuf-du-pape, france</i>	26	104

RESERVE RED

CAMILLE GIROUD 2014 <i>santenay la comme, premier cru, burgundy, france</i>	31	124
RONCHI DI CIALLA 1999 <i>schiozzetto, friuli, italy</i>	35	140

CARAFE WINE

½ liter 1 liter

HOUSE WHITE	26	40
HOUSE RED	28	42

WINE BY THE BOTTLE

WHITE

ELENA WALCH 2016 <i>gewürztraminer, alto adige</i>	55
CASTELFEDER 2017 <i>pinot bianco, alto adige</i>	60
VENICA & VENICA 2017 <i>pinot grigio, friuli-venezia giulia</i>	56
LAURA ASCHERO 2017 <i>vermentino, liguria</i>	68
CA' DEL BAIO 2017 <i>chardonnay, piemonte</i>	52
CANTINA DEL CASTELLO 2016 <i>soave, veneto</i>	50
DOMAINE LAFOND 2016 <i>grenache blanc blend, lirac</i>	52
JULIEN PILON 2016 <i>marsanne/roussanne, saint joseph</i>	71
VIEILLE JULIENNE 2016 <i>grenache blanc blend, côtes du rhône</i>	66

RED

LAURA ASCHERO 2017 <i>rossese, liguria</i>	68
CASTELLO DI VERDUNO 2017 <i>pelaverga, piemonte</i>	61
MARION 2013 <i>valpolicella superiore, veneto</i>	83
RONCO DEL GNEMIZ 2015 <i>cabernet sauvignon/merlot</i>	114
G.D. VAJRA 2016 <i>dolcetto d'alba, piemonte</i>	55
MALVIRÀ 2015 <i>barbera d'alba, piemonte</i>	58
FRATELLI ALESSANDRIA 2013 <i>barolo, piemonte</i>	105
DOMAINE DE PIAUGIER 2015 <i>grenache blend, gigondas</i>	70
CHÂTEAU JAS DE BRESSY 2015 <i>châteauneuf-du-pape</i>	115
CHÂTEAU LA CANORGUE 2015 <i>syrah/grenache, luberon</i>	58

JOIN US
MONDAY THROUGH SATURDAY!

APERITIVO HOUR

5:30pm to 6:30pm

&

DIGESTIVO HOUR

9:00pm to close

COCKTAILS

15

FRANCESE 75 <i>pierre ferrand 1840 cognac, lemon, honey, prosecco</i>
COCOZZA GROUP <i>old forester bourbon, ramazzotti, crème de cacao, orange bitters</i>

TIM ROTH

bank note blended scotch, cardamaro, green chartreuse

BERLIONI 70

hayman's royal dock gin, cynar 70, cappelletti aperitivo

AUTUNNO IN FRIULI

smith & cross rum, amaro nonino, lemon, orange, allspice

BITTER SMOKE

yola mezcal, anselmo bitter, amaro ciociaro, lemon

THE GOOD BOOK

rittenhouse rye, four roses yellow, cappelletti aperitivo, carpano antica, chocolate

SPRITZ

BITTER LIQUEUR, PROSECCO & BROOKLYN SELTZER • 12

CARDAMARO

CONTRATTO APERITIVO

CAPPELLETTI APERITIVO

BYRRH GRAND QUINQUINA

BEER & CIDER

FORST LAGER <i>birra forst</i>	7
<i>11.2oz 4.8% south tyrol, italy</i>	
SAY HEY SALLY <i>mikkeller brewing nyc</i>	9
<i>16oz 4.6% flushing, ny</i>	
CUVEE DES JACOBINS ROUGE <i>brouwerij omer vander ghinste</i>	13
<i>11.2oz 5.5% belgium</i>	
WILLET'S WIT <i>mikkeller brewing nyc</i>	9
<i>16oz 4.8% flushing, ny</i>	
WITTE WHEAT ALE <i>brewery ommegang</i>	8
<i>12oz 5.2% cooperstown, ny</i>	
HENRY HUSTLE <i>mikkeller brewing nyc</i>	10
<i>16oz 5% flushing, ny</i>	
TWO HEARTED ALE <i>bell's brewery</i>	8
<i>12oz 7% comstock, mi</i>	
ROCKAWAY IPA <i>rockaway brewing company</i>	8
<i>12oz 6.2% long island city, ny</i>	
SUBWAY MOSAIC <i>mikkeller brewing nyc</i>	10
<i>16oz 6% flushing, ny</i>	
NUT BROWN ALE <i>samuel smith old brewery</i>	9
<i>12oz 5% england, uk</i>	
OATMEAL STOUT <i>samuel smith old brewery</i>	10
<i>12oz 5% england, uk</i>	
STOUTING AT ME! <i>mikkeller brewing nyc</i>	14
<i>16oz 12% flushing, ny</i>	
DRY HOPPED <i>descendant cider company</i>	9
<i>12oz hopped sparkling dry 6.5% maspeth, ny</i>	
EAST BRANCH 2015 <i>aaron burr cidery</i>	33
<i>16.9oz 7.8% wurtsboro, ny</i>	
NEVERSINK HIGHLANDS 2015 <i>aaron burr cidery</i>	31
<i>16.9oz 7.8% wurtsboro, ny</i>	

SOFT DRINKS

FEVER TREE 6.8oz bottle <i>mediterranean tonic</i> <i>indian tonic</i>	5
Q DRINKS 6.7oz bottle <i>grapefruit</i>	5
FENTIMANS 9.3oz bottle <i>cherry cola</i> <i>rose lemonade</i>	6
DIET COKE 8oz bottle	4
FITZ'S ROOT BEER 12oz bottle	4
COCA-COLA 12oz mexican bottle	6
SPRITE 12oz mexican bottle	6