

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 +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 artichoke, 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 & castelvetro 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
head-on jumbo shrimp
with calabrian chili & basil

CANEDERLI 22
south tyrolean bread dumplings
with chanterelle mushroom
& pickled ramp

TORTELLONI 24
3-year castelmagno
with cardoon honey & walnut

TAGLIATELLE 25
black trumpet mushroom,
butternut squash & burrata

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

GNOCCHI DI PATATE 23
smoked bacon, gorgonzola
& farm onion

FETTUCCINE 25
four story hill farm white veal
sweetbread & prosciutto ragu

MARE E TERRA

LOCAL
DAY BOAT CATCH 36
jerusalem artichoke,
burgundy 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

VERDURE

ROASTED
CHANTENAY CARROTS 9
with pain d'epice crumb

BLOOMSDALE SPINACH 9
sautéed with garlic & shallot

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

CAULIFLOWER GRATIN 10
curry, bread crumb & comté

+ 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

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			
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			
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			
CASTELL'IN VILLA 2017 <i>sangiovese, toscana, italy, rosé</i>		13	52
COTAR 2009 <i>malvazija, kras, slovenia</i>		19	76
RED			
ELENA WALCH 2017 <i>schiaava, alto adige, italy</i>		13	52
CAMILLE GIROUD 2014 <i>santenay la comme, premier cru, burgundy, france</i>		25	102
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			
RONCHI DI CIALLA 1999 <i>schiozzetto, 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		
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		
ELENA WALCH 2016 <i>gewürztraminer, alto adige, italy</i>		55
CASTELFEDER 2017 <i>pinot bianco, alto adige, italy</i>		60
LAURA ASCHERO 2017 <i>vermentino, liguria, italy</i>		68
CA' DEL BAIO 2017 <i>chardonnay, piemonte, italy</i>		52
CANTINA DEL CASTELLO 2016 <i>soave, veneto, italy</i>		50
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
RED		
CASTELLO DI VERDUNO 2017 <i>pelaverga, piemonte, italy</i>		61
FRANCESCO RINALDI 2017 <i>grignolino d'asti, piemonte, italy</i>		58
FRATELLI ALESSANDRIA 2013 <i>barolo, piemonte, italy</i>		105
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</i>		92
CHÂTEAU JAS DE BRESSY 2015 <i>châteauneuf-du-pape</i>		115
CHÂTEAU LA CANORGUE 2015 <i>syrah/grenache, luberon</i>		58

COCKTAILS

	15
FRANCESE 75 <i>pierre ferrand 1840 cognac, lemon, honey, prosecco</i>	
ONE RUM TO RULE THEM ALL <i>mount gay rum, brugal añejo rum, crème de banane, chocolate bitters</i>	
PEAT PIEMONTE <i>bank note blended scotch, ardbeg scotch, dopo teatro, ginger syrup, lemon, seltzer</i>	
GIN & IT <i>hayman's london dry gin, carpano antica</i>	
AUTUNNO IN FRIULI <i>smith & cross rum, amaro nonino, lime, orange, allspice</i>	
BITTER SMOKE <i>yola mezcal, contratto bitter, amaro ciociaro, 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
BYRRH GRAND QUINQUINA

BEER & CIDER

SPRITEN DUYVIL <i>lager</i>	9
<i>mikkeller brewing nyc • 16oz 4.6% flushing, ny</i>	
PLAIN TOP PILSNER	10
<i>singlecut beersmiths • 16oz 5.2% astoria, ny</i>	
JÅN <i>alpine white lager</i>	10
<i>singlecut beersmiths • 16oz 5.4% astoria, ny</i>	
CUVEE DES JACOBINS ROUGE <i>flemish sour ale</i>	13
<i>brouwerij omer vander ghinste • 11.2oz 5.5% belgium</i>	
TRIPEL KARMELIET <i>abbey tripel</i>	12
<i>brouwerij bosteels • 11.2oz 8.4% belgium</i>	
WILLET'S WIT <i>belgian style wheat</i>	9
<i>mikkeller brewing nyc • 16oz 4.8% flushing, ny</i>	
POWER TO THE PEOPLE (RIGHT ON) <i>pale ale</i>	10
<i>singlecut beersmiths • 16oz 5.2% astoria, ny</i>	
18-WATT <i>session india pale ale</i>	10
<i>singlecut beersmiths • 16oz 5% astoria, ny</i>	
PUSH PUSH STRUGGLE <i>double dry hopped imperial india pale ale</i>	13
<i>singlecut beersmiths • 16oz 7.7% astoria, ny</i>	
OATMEAL STOUT	10
<i>samuel smith old brewery • 12oz 5% england, uk</i>	
STOUTING AT ME! <i>imperial stout</i>	14
<i>mikkeller brewing nyc • 16oz 12% flushing, ny</i>	
DRY HOPPED <i>hopped sparkling dry</i>	9
<i>descendant cider company • 12oz 6.5% maspeth, ny</i>	
SUCCESSION <i>sparkling semi-dry</i>	11
<i>descendant cider company • 16.9oz 5.5% queens, ny</i>	
EAST BRANCH 2015	33
<i>aaron burr cidery • 16.9oz 7.8% wurtsboro, ny</i>	
NEVERSINK HIGHLANDS 2015	31
<i>aaron burr cidery • 16.9oz 7.8% wurtsboro, ny</i>	

SOFT DRINKS

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