

TRATTORIA ITALIENNE

STUZZICHINI

TRADITIONAL BAR SNACKS

FOUGASSE 11
traditional provençal bread
with smoked bacon & farm onion
baked daily, limited availability

GILDA 3
manzanilla olive, guindilla pepper
& spanish anchovy

PANZEROTTO 4
salumi & smoked mozzarella

ARANCINO 5
riso vialone nano, saffron & fior di latte

• 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

MARINATED OLIVES 7
herbes de provence

SPICED NUTS 7
pimentón & murray river salt

GIGANTE BEANS 7
in vinaigrette

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

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

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

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

♦ **GNOCCHETTI 30**
smoked bacon & cipollini onion
with black winter truffle

♦ **TORTELLONI 22**
3-year castelmagno
with cardoon honey & walnut

MARE E TERRA

♦ **STONINGTON MAINE
DIVER SCALLOPS 36**
black winter truffle
& cauliflower

♦ **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

TRUFFE DE PROVENCE

10 GRAMS • 50
minimum 10g 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'épice crumb

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

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			
RONCO DEL GELSO 2015	<i>'toc bas,' friulano, friuli, italy</i>	15	60
KALTERN 2016	<i>'carned,' kerner, alto adige, italy</i>	16	64
DAMPT FRÈRES 2016	<i>chardonnay, bourgogne tonnerre, france</i>	13	52
DOMAINE LES HAUTES CANCES 2016	<i>viognier/grenache blanc blend, cairanne, france</i>	15	60
JULIEN PILON 2017	<i>marsanne/roussanne, saint-péray, france</i>	20	80
ORANGE			
COTAR 2009	<i>malvazija, kras, slovenia</i>	19	76
RED			
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 LES HAUTES CANCES 2014	<i>grenache/syrah blend, côtes du rhône, cairanne, france</i>	16	64
CASTELLO SONNINO 2015	<i>sangiovese blend, chianti montespertoli riserva, toscana, italy</i>	17	68
ARMILLA 2013	<i>sangiovese, brunello di montalcino, toscana, italy</i>	27	108

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
LAURA ASCHERO 2017	<i>vermentino, liguria, italy</i>	68
CANTINA DEL CASTELLO 2016	<i>soave, veneto, italy</i>	55
OLIVIER GARD 2017	<i>chardonnay, hautes côtes de nuits, burgundy, fr</i>	58
DOMAINE LAFOND 2016	<i>grenache blanc blend, lirac, france</i>	52
RONCO DEL GELSO 2016	<i>pinot grigio, friuli, italy</i>	59
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 2015	<i>marsanne/roussanne, saint joseph, france</i>	75
RED		
DAMPT FRÈRES 2016	<i>'chevalier d'eon,' pinot noir bourgogne, france</i>	52
LAURENT GAUTHIER 2015	<i>gamay, morgon, beaujolais, france</i>	56
IL COLOMBAIO 2013	<i>merlot/cabernet/petit verdot, toscana, italy</i>	62
IL COLOMBAIO 2014	<i>'gaspero,' chianti classico, toscana, italy</i>	69
ARMILLA 2015	<i>rosso di montalcino, toscana, italy</i>	61
JULIEN PILON 2016	<i>syrah, northern rhône, france</i>	51
MARION 2014	<i>cabernet sauvignon, veneto, italy</i>	93
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

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
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
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>victorian lemonade</i>	6
FITZ'S ROOT BEER 12oz bottle	5
DIET COKE 8oz bottle	4
COCA-COLA 16oz bottle	6
7-UP 12oz mexican bottle	6