

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 baby 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

PER LA TAVOLA

TO BE SHARED & FOR THE TABLE

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

POLPETTINI 13
pork meatballs with soft polenta & calabrian chili agrodolce

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

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

FAZIO FARM BURRATA 19
sweet corn & sicilian tomato with grilled bread

ROASTED LITTLE GEM LETTUCE 15
broken caesar vinaigrette with spanish boquerones

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

CARPACCIO DI MANZO 18
piquillo pepper, taggiasca olive & parmigiano reggiano

FOIE GRAS POËLE 24
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 24
*wild mushroom with
sweet corn & burrata*

SPAGHETTI 25
*head-on jumbo prawns
with sweet 100 cherry
tomatoes & basil*

CORZETTI STAMPATI 20
*broccoli di ciccio,
blistered tomato
& pignoli*

MACARONCELLO 20
*fried eggplant,
tomato, scamorza
& gypsy pepper*

GNOCCHI DI PATATE 21
*prosciutto & gilet
ragu with balsamico
tradizionale*

MARE E TERRA

WILD STRIPED
SEA BASS 31
*late summer succotash
with fresh shelling beans & basil*

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

GRILLED
OCEAN TROUT 29
*baby spinach, taggiasca olive
& vermouth butter*

• SERVES ONE TO TWO •

MOSEFUND FARMS
MANGALITSA PORK COLLAR 43
*lacquered rib & sausage with pluot
& 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 beef ribeye served with yukon potato, farm onion, pimentón & pickled horseradish

VERDURE

ROASTED CHANTENAY
CARROTS 9
with pain d'epice crumb

HARICOTS VERTS 9
*green string beans with soffritto
& cesare giaccone vinegar*

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

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

WINE BY THE GLASS

SPARKLING

glass bottle

PER ORA NV <i>prosecco, veneto, italy</i>	12	48
VALLIS MARENI NV 'ombra,' <i>pinot nero blend, veneto, italy, rosé</i>	13	52

WHITE

CATHERINE LE GOEUIL 2017 <i>grenache blanc blend, côtes du rhône, france</i>	14	54
ALBERTO OGGERO 2015 <i>arneis, piemonte, italy</i>	13	52
SCHIOPETTO 2014 <i>ribolla gialla, friuli-venezia giulia, italy</i>	14	54
CHAUME-ARNAUD 2014 <i>marsanne/viognier, côtes du rhône, france</i>	15	58

RESERVE WHITE

RONCO DEL GNEMIZ 2016 <i>friulano, friuli-venezia giulia, italy</i>	26	95
MARJAN SIMCIC 2012 'opoka,' <i>chardonnay, slovenia</i>	29	105

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>	12	48
FRANCESCO RINALDI 2017 <i>grignolino, piemonte, italy</i>	14	54
CIGLIUTI 2015 <i>barbera d'alba, piemonte, italy</i>	16	62
DOMAINE DE PIAUGIER 2015 <i>grenache blend, gigondas, rhône valley, france</i>	19	70

RESERVE RED

PAUL JABOULET 2006 <i>cornas, northern rhône, france</i>	37	189
RONCHI DI CIALLA 1999 <i>schiopeppino, friuli, italy</i>	28	140

CARAFE WINE

½ liter 1 liter

HOUSE WHITE	26	40
HOUSE RED	28	42

WINE BY THE BOTTLE

WHITE

THOMAS NIEDERMAYR 2015 <i>bronner, alto adige</i>	67
ELENA WALCH 2016 <i>gewürztraminer, alto adige</i>	50
EDI KEBER 2016 <i>friulano/malvasia/ribolla gialla, friuli-venezia giulia</i>	75
VENICA & VENICA 2017 <i>pinot grigio, friuli-venezia giulia</i>	56
DURIN 2015 <i>pigato, liguria</i>	52
BISSON 2015 <i>vermentino blend, liguria</i>	68
CA' DEL BAIO 2015 <i>riesling, piemonte</i>	52
CANTINA DEL CASTELLO 2016 <i>soave, veneto</i>	50
DOMAINE LAFOND 2016 <i>grenache blanc blend, lirac</i>	42
DOMAINE HAUVETTE 2015 <i>roussanne, provence</i>	75

RED

LAURA ASCHERO 2017 <i>rossese, liguria</i>	68
BUGLIONI 2013 <i>valpolicella superiore, veneto</i>	72
G.D. VAJRA 2017 'claré j.c.,' <i>nebbiolo, piemonte</i>	49
CANTINA DEL PINO 2013 <i>barbaresco, piemonte</i>	85
FRATELLI ALESSANDRIA 2013 <i>barolo, piemonte</i>	105
LE DUE TERRE 2014 <i>pinot nero, friuli-venezia giulia</i>	99
CHAUME-ARNAUD 2015 <i>syrah/grenache, vinsobres</i>	56
CHÂTEAU JAS DE BRESSY 2014 <i>châteauneuf-du-pape</i>	98
CHÂTEAU LA CANORGUE 2015 <i>syrah/grenache, luberon</i>	42

COCKTAILS

14

FRANCESE 75 <i>pierre ferrand 1840, lemon, honey, prosecco</i>
COCOZZA GROUP <i>old forester bourbon, ramazzotti, crème de cacao, orange bitters</i>
TIM ROTH <i>cutty sark prohibition scotch, cardamaro, elixir de la grande chartreuse</i>
BERLIONI 70 <i>hayman's royal dock gin, cynar 70, cappelletti aperitivo</i>
BITTER WORD <i>cimarron tequila, green chartreuse, cappelletti aperitivo, lime</i>
WACHAU PLANE <i>blume marillen apricot eau de vie, anselmo bitter, amaro ciociaro, lemon</i>
LE MISTRAL <i>citadelle gin, dolin blanc, crème de violette, green chartreuse</i>

SPRITZ

BITTER LIQUEUR, PROSECCO & BROOKLYN SELTZER • 12

CARDAMARO
CONTRATTO APERITIVO
CAPPELLETTI APERITIVO
BYRRH GRAND QUINQUINA

BEER & CIDER

RADEBERGER PILSNER <i>radeberger gruppe</i> 16.9oz 4.8% germany	8
FORST LAGER <i>birra forst</i> 11.2oz 4.8% south tyrol, algund, italy	7
TWO HEARTED ALE <i>bell's brewery</i> 12oz 7% comstock, mi	8
ROCKAWAY IPA <i>rockaway brewery</i> 12oz 6.2% long island city, queens	8
SWEET ACTION <i>sixpoint brewery</i> 12oz 5% brooklyn, ny	8
WITTE WHEAT ALE <i>brewery ommegang</i> 12oz 5.2% cooperstown, ny	8
NUT BROWN ALE <i>samuel smith old brewery</i> 12oz 5% england, uk	9
TRIPLE KARMELIET <i>brouwerij bosteels</i> 11.2oz 8.4% belgium	12
CUVEE DES JACOBINS ROUGE <i>brouwerij omer vander ghinste</i> 11.2oz 5.5% belgium	13
DRY HOPPED <i>descendant cider company</i> 12oz hopped sparkling dry 6.5% queens, ny	9
EAST BRANCH 2015 <i>aaron burr cidery</i> 16.9oz 7.8% wurtsboro, ny	33
NEVERSINK HIGHLANDS 2015 <i>aaron burr cidery</i> 16.9oz 7.8% wurtsboro, ny	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> <i>rose lemonade</i> <i>mandarin & seville orange</i>	6
DIET COKE 8oz bottle	4
FITZ'S ROOT BEER 12oz	4
COCA-COLA 12oz mexican bottle	6
SPRITE 12oz mexican bottle	6

JOIN US
MONDAY THROUGH SATURDAY!

APERITIVO HOUR

5:30pm to 6:30pm

&

DIGESTIVO HOUR

9:00pm to close