

TRATTORIA ITALIENNE

STUZZICHINI

TRADITIONAL BAR SNACKS

FOUGASSE 11
traditional provençal bread
with spring garlic, onions, nettles & ramps

PANZEROTTO 4
salumi & smoked mozzarella

ARANCINO 5
riso vialone nano, saffron & fior di latte

MARINATED OLIVES 7
herbes de provence

SPICED NUTS 7
pimentón & murray river salt

GIGANTE BEANS 7
in vinaigrette

GILDA 3
manzanilla olive, guindilla pepper
& spanish anchovy

BOQUERONES 9
parsley & lemon

RAMÓN PEÑA SARDINES 15
served with venetian style onions

SALUMI E FORMAGGI

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

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

SAN DANIELE PROSCIUTTO 20/32

SPECK DEL SUDTIROLO 15/25
served with grissini with european butter
& fresh horseradish

VITELLO TONNATO 17
four story hill veal tongue
with tuna aioli, celery & caper

FOIE GRAS CONFIT 24
house-made toasted pain au lait
with medjool date & almond

PER LA TAVOLA

TO BE SHARED & FOR THE TABLE

FAZIO FARM BURRATA 21
vegetable sott'olio 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 & castelvetro olive

PASTA E RISOTTO

CHITARRA AI MUSCOLI 25
smoked mussels with chorizo,
green garlic & pimentón

BIGOLI DELLA CASA 20
bianco di napoli tomato,
grana padano & hot pepper

FAZZOLETTI 24
suckling pig ragu with fennel pollen,
rhubarb & black pepper

GNOCCHETTI 23
montasio with morel mushroom
& asparagus

NETTLE TAGLIOLINI 26
black trumpet mushroom
with butternut squash & burrata

PAPPARDELLE 24
tuscan red wine beef with english peas
& chicken liver ragu

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

CANEDERLI 20
traditional bread dumplings
with cabbage, speck & horseradish

FETTUCINE 25
four story hill white veal sweetbread
& prosciutto ragu with green asparagus

SPAGHETTI 25
jumbo shrimp
with calabrian chili & basil

MACARONCELLO 23
lamb sausage, piquillo pepper,
fava bean & taggiasca olive

RISOTTO PER IL TAVOLO 20PP
parmigiano-reggiano
& balsamico tradizionale
*minimum 2 guests

MARE E TERRA

GRILLED
OCEAN TROUT 33
first of the season
white asparagus with egg
& salsa verde

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

LOUP DE MER
PROVENÇAL 36
olive oil smashed potato
with caper, fennel, pastis
& olive

VERDURE

SPIGARIELLO KALE 10
five onions & sultanas

ROASTED
BRUSSELS SPROUTS 10
house-made guanciale
& 50-year old sherry vinegar

CAULIFLOWER GRATIN 10
curry scented with comté & breadcrumbs

GRILLED ASPARAGUS 13
sauce maitaise & chive

• SERVES ONE TO TWO •

TRIS DI SALSICCIA 33
house-made lamb, duck & pork sausages
with spinach girini & cabbage

FAZIO FARMS HERB-ROASTED
1/2 CHICKEN 39
anson mills farroto verde
with trumpet mushrooms & green garlic

• 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
BISOL NV 'jeio,' brut, prosecco, veneto, italy		13	52
DOMAINE DES VARINELLES NV chardonnay, brut, crémant de loire, france		15	60
WHITE			
SCARPETTA 2017 pinot grigio, friuli, italy		14	56
KALTERN 2016 'K 1906,' pinot bianco blend, alto adige, italy		12	48
PRÁ 2015 'monte grande,' soave classico, veneto, italy		17	68
DOMAINE LES HAUTES CANCES 2016 viognier/grenache blanc blend, cairanne, france		15	60
JULIEN PILON 2017 marsanne/roussanne, saint-péray, france		20	80
ROSÉ			
DOMAINE DE TERRA VECCHIA 2017 niellucciu/syrah, corsica, france		13	52
RED			
DOMAINE V. DUREUIL-JANTHIAL 2016 pinot noir/gamay, passetoutgrain, bourgogne, france		17	68
VALLANA 2007 'campi raudii,' spanna (nebbiolo), piemonte, italy		16	64
GÉRARD CHARVET 2015 gamay, moulin-à-vent, beaujolais, fr		15	60
BOSCHIS FRANCESCO 2015 dolcetto, dogliano superiore, piemonte, italy		15	60
JULIEN PILON 2016 'de l'autre rive,' syrah, nothern rhône, france		14	56
DOMAINE DES HAUTS CHÂSSIS 2010 syrah, 'les châssis,' crozes-hermitage, france		25	100

WINE BY THE BOTTLE

WHITE		
CASTELFEDER 2017 pinot bianco, alto adige, italy		52
DAMPT FRÈRES 2016 chardonnay, bourgogne tonnerre, france		52
LAURA ASCHERO 2017 vermentino, liguria, italy		68
VENICA & VENICA 2017 sauvignon blanc, friuli, italy		69
CANTINA DEL CASTELLO 2016 soave, veneto, italy		60
OLIVIER GARD 2017 chardonnay, hautes côtes de nuits, burgundy, fr		58
ELENA WALCH 2016 gewürztraminer, alto adige, italy		55
CHAUME-ARNAUD 2014 marsanne/viognier, côtes du rhône, france		62
JULIEN PILON 2015 marsanne/roussanne, saint joseph, france		75
RED		
DAMPT FRÈRES 2016 pinot noir, bourgogne, france		60
LAURENT GAUTHIER 2015 gamay, morgon, beaujolais, france		56
MOSSIO 2015 dolcetto d'alba, piemonte, italy		56
ARMILLA 2015 rosso di montalcino, toscana, italy		64
CASTELLO SONNINO 2015 chianti montespertoli, tuscan, italy		68
VALLANA 2010 spanna (nebbiolo), piemonte, italy		64
DOMAINE DE LISES 2016 'equis,' crozes-hermitage, france		72
CLOS DU MONT OLIVET 2016 côtes du rhône, france		63
MARION 2014 cabernet sauvignon, veneto, italy		93

HOUSE WINE

WHITE ♦ ROSÉ ♦ RED

GLASS 9 ½ LITER 26 1 LITER 40

COCKTAILS

16
FRANCESE 75 dudognon cognac, lemon, honey, prosecco
GOV'T MULE tito's vodka, peach liqueur, ginger, lime, seltzer
MAI TAI LIENNE smith & cross rum, rhum jm blanc, lime, orgeat, curaçao
DOUBLE CHIN rittenhouse rye, dolin blanc, cynar 70, cucumber
PEAT PIEMONTE bank note blended scotch, ardbeg scotch, cardamaro, ginger, lemon, seltzer
COCOZZA GROUP four roses yellow bourbon, ramazzotti, crème de cacao
REGAL BEES cimarron tequila, lemon, honey, oro blanco grapefruit twist
BITTER SMOKE mezcal koch, aperol, zucca, lemon
GIN & THIS aviation gin, cardamaro
ONE RUM TO RULE THEM ALL brugal anejo, dudognon cognac, crème de banane, chocolate

SPRITZ

BITTER LIQUEUR, PROSECCO & BROOKLYN SELTZER ♦ 13
APEROL
BYRRH GRAND QUINQUINA
CAPPELLETTI APERITIVO
CARDAMARO

BEER & CIDER

FORST lager forst brewery ♦ 11.2oz 4.8% south tyrol, algund, italy	8
SAY HEY SALLY pilsner mikkeller brewing nyc ♦ 16oz 4.6% flushing, ny	9
WILLET'S WIT belgian style witbier mikkeller brewing nyc ♦ 16oz 4.8% flushing, ny	9
HIP DUNKEL german style dunkel mikkeller brewing nyc ♦ 16oz 5.5% flushing, ny	10
KIM hibiscus sour lager singlecut beersmiths ♦ 16oz 4.2% astoria, ny	11
CUVÉE DES JACOBINS ROUGE flemish sour ale brouwerij omer vander ghinste ♦ 11.2oz 5.5% belgium	13
TRIPEL KARMELIET belgian tripel brouwerij bosteels 11.2oz 8.4% belgium	12
POMPEII india pale ale toppling goliath brewery ♦ 16oz 6.2% decorah, ia	11
MAGIC SKYWAY india pale ale mikkeller brewing nyc ♦ 16oz 6% flushing, ny	11
PSEUDO SUE american pale ale toppling goliath brewery ♦ 16oz 6.8% decorah, ia	11
SUCCESSION sparkling semi dry descendant cider company ♦ 16.9oz 5.5% maspeth, ny	11
DRY HOPPED sparkling dry descendant cider company ♦ 12oz 6.5% maspeth, ny	9
EAST BRANCH 2015 aaron burr cidery ♦ 16.9oz 7.8% wurtsboro, ny	33
NEVERSINK HIGHLANDS 2015 aaron burr cidery ♦ 16.9oz 7.8% wurtsboro, ny	31

SOFT DRINKS

Q DRINKS 6.7oz bottle ginger ale grapefruit	5
FENTIMANS 9.3oz bottle victorian lemonade cherry-cola	6
FITZ'S ROOT BEER 12oz bottle	5
DIET COKE 8oz bottle	4
COCA-COLA 12oz mexican bottle	6
7-UP 12oz mexican bottle	6