

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

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

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 24
spanish octopus, gigante bean, harissa & castelvetro olive

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

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
*creamed lobster mushrooms
with bacon & spinach*

RAVIOLO CON TARTUFI 80
*housemade ricotta & egg yolk
with fresh italian white truffle*

MARE E TERRA

MOROCCAN SPICED
OCEAN TROUT 31
*black rice salad with
autumn vegetables
& green curry*

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

LOCAL
DAY BOAT CATCH 36
*jerusalem artichoke
& aceto balsamico*

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 •

MOSEFUND FARMS
MANGALITSA PORK COLLAR 43
*lacquered rib & sausage with brussels sprouts
& chestnuts braised in honey*

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

MONTENIDOLI 2016 <i>vernaccia di san gimignano, toscana</i>	17	68
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
SKERLJ 2013 <i>vitovska, friuli-venezia giulia, italy, orange</i>	17	72

RED

ELENA WALCH 2017 <i>schiaava, alto adige, italy</i>	13	52
CAMILLE GIROUD 2014 <i>santenay la comme, premier cru, burgundy, france</i>	31	124
CIGLIUTI 2015 <i>barbera d'alba, piemonte, italy</i>	17	66
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>schioppetino, 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

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
DOMAINE LES HAUTES CANCES 2016 <i>viognier/grenache blanc blend, cairanne</i>	54
VIEILLE JULIENNE 2016 <i>grenache blanc blend, côtes du rhône</i>	66

RED

CASTELLO DI VERDUNO 2017 <i>pelaverga, piemonte</i>	61
TOGNI REBAIOLI 2015 <i>'1703,' nebbiolo, lombardia</i>	70
RONCO DEL GNEMIZ 2015 <i>cabernet sauvignon/merlot</i>	114
G.D. VAJRA 2016 <i>dolcetto d'alba, piemonte</i>	55
FRATELLI ALESSANDRIA 2013 <i>barolo, piemonte</i>	105
CLOS DE CAILLOU 2016 <i>'quartz,' côtes du rhône</i>	87
CHAUME-ARNAUD 2010 <i>'la cadène rouge,' vinsobres</i>	92
DOMAINE DE PIAUGIER 2015 <i>grenache blend, gigondas</i>	70
CHÂTEAU JAS DE BRESSY 2015 <i>châteauneuf-du-pape</i>	115

COCKTAILS

15

FRANCESE 75

pierre ferrand 1840 cognac, lemon, honey, prosecco

ONE RUM TO RULE THEM ALL

mount gay rum, brugal añejo rum, crème de banane, chocolate bitters

PEAT PIEMONTE

bank note blended scotch, ardbeg scotch, dopo teatro, ginger syrup, lemon, seltzer

GIN & THIS

hayman's london dry gin, cardamaro

AUTUNNO IN FRIULI

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

BITTER SMOKE

yola mezcal, anselmo bitter, amaro ciociaro, lemon

THE GOOD BOOK

four roses yellow bourbon, cappelletti aperitivo, carpano antica, chocolate

SPRITZ

BITTER LIQUEUR, PROSECCO & BROOKLYN SELTZER • 12

CARDAMARO

CONTRATTO APERITIVO

CAPPELLETTI APERITIVO

BYRRH GRAND QUINQUINA

BEER & CIDER

SAY HEY SALLY <i>mikkeller brewing nyc</i>	9
<i>16oz 4.6% flushing, ny</i>	
FESTBIER <i>mikkeller brewing nyc</i>	10
<i>16oz 6.4% flushing, ny</i>	
JÅN <i>singlecut beersmiths</i>	10
<i>16oz 5.4% astoria, ny</i>	
CUVEE DES JACOBINS ROUGE <i>brouwerij omer vander ghinste</i>	13
<i>11.2oz 5.5% belgium</i>	
TRIPEL KARMELIET <i>brouwerij bosteels</i>	12
<i>11.2oz 8.4% belgium</i>	
WILLET'S WIT <i>mikkeller brewing nyc</i>	9
<i>16oz 4.8% flushing, 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	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>	
<i>rose lemonade</i>	
DIET COKE 8oz bottle	4
FITZ'S ROOT BEER 12oz bottle	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