

# TRATTORIA ITALIENNE

## STUZZICHINI

TRADITIONAL BAR SNACKS

FOUGASSE 11  
traditional provençal bread  
with smoked bacon & farm onion

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 cheeses  
served with walnut bread & cardoon honey

SAN DANIELE PROSCIUTTO 20/32  
SPECK DEL SUDTIROLO 15  
grissini with european butter & fresh horseradish

TESTA DI MAIALE 15  
four story hill suckling pig  
with roasted fennel, apricot & pistachio

OCEAN TROUT RILLETTE 12  
morrocan spices, crème fraîche  
& panisse

FOIE GRAS TORCHON 24  
house-made toasted pain au lait  
with black winter truffle

## PER LA TAVOLA

TO BE SHARED & FOR THE TABLE

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 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

## PASTA E RISOTTO

RISO AQUERELLO  
SUPERFINO CARNAROLI  
20 PP

risotto cooked to order  
with parmigiano-reggiano  
& balsamico tradizionale

\*participation of the entire table is  
required, minimum 2 guests

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

PAPPARDELLE 24  
tuscan red wine beef  
& chicken liver ragu

FETTUCCINE 25  
four story hill white veal sweetbread  
& prosciutto ragu

NETTLE TAGLIOLINI 26  
black trumpet mushroom  
with butternut squash & burrata

SPAGHETTI 25  
jumbo shrimp with calabrian chili  
& basil

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

GNOCCHETTI 23  
montasio, mortadella  
& sicilian pistachio

CAPPELLACCI DI ZUCCA 20  
butternut squash, mostarda  
& amaretti cookie

MACARONCELLO 23  
lamb sausage, piquillo pepper  
& taggiasca olive

## MARE E TERRA

LOCH ETIVE  
OCEAN TROUT 33  
first of the season white asparagus  
with egg, maitaise  
& 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

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

SPIGARIELLO KALE 10  
five onions & sultanas

CAULIFLOWER GRATIN 10  
curry scented with comté & breadcrumbs

♦ 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
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			
DAMPT FRÈRES 2016	<i>chardonnay, bourgogne tonnerre, france</i>	13	52
CASTELFEDER 2017	<i>'vom stein,' pinot bianco, alto-adige, italy</i>	15	60
PRÀ 2015	<i>'monte grande,' soave classico, veneto, italy</i>	17	68
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			
CLAI BIJELE ZEMLJE 2013	<i>'ottocento,' malvasija blend, croatia</i>	19	76
ROSÉ			
DOMAINE DE TERRA VECCHIA 2017	<i>nielluciu/syrah, corsica, france</i>	13	52
RED			
DOMAINE V. DUREUIL-JANTHIAL 2016	<i>pinot noir/gamay, passetoutgrain, bourgogne, france</i>	17	68
BOCHIS FRANCESCO 2015	<i>dolcetto, dogliano superiore, piemonte, italy</i>	15	60
DOMAINE DE BEAURENARD 2017	<i>grenache/syrah/mourvèdre, rasteau, france</i>	16	64
DEI 2015	<i>sangiovese blend, vino nobile di montepulciano, toscana, italy</i>	18	72
MANINCOR 2016	<i>'réserve del conte,' lagrein/merlot/cabernet sauvignon, alto adige, italy</i>	20	80
DOMAINE DES HAUTS CHÂSSIS 2010	<i>syrah, 'les châssis,' crozes-hermitage, france</i>	25	100

## WINE BY THE BOTTLE

WHITE		
CASTELFEDER 2017	<i>pinot bianco, alto adige, italy</i>	52
LAURA ASCHERO 2017	<i>vermentino, liguria, italy</i>	68
VENICA & VENICA 2017	<i>sauvignon blanc, friuli, italy</i>	69
CANTINA DEL CASTELLO 2016	<i>soave, veneto, italy</i>	60
OLIVIER GARD 2017	<i>chardonnay, hautes côtes de nuits, burgundy, fr</i>	58
ELENA WALCH 2016	<i>gewürztraminer, alto adige, italy</i>	55
RONCO DEL GELSO 2016	<i>pinot grigio, friuli, italy</i>	59
CHAUME-ARNAUD 2014	<i>marsanne/viognier, côtes du rhône, france</i>	62
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
MOSSIO 2015	<i>dolcetto d'alba, piemonte, italy</i>	56
ARMILLA 2015	<i>rosso di montalcino, toscana, italy</i>	61
CASTELLO SONNINO 2015	<i>chianti montespertoli, tuscan, italy</i>	68
JULIEN PILON 2016	<i>syrah, northern rhône, france</i>	51
CLOS DU MONT OLIVET 2016	<i>côtes du rhône, france</i>	63
MARION 2014	<i>cabernet sauvignon, veneto, italy</i>	93
BUGLIONI 2013	<i>valpolicella ripasso, veneto, italy</i>	72

## HOUSE WINE

WHITE ♦ ROSÉ ♦ RED

GLASS 9     ½ LITER 26     1 LITER 40

## COCKTAILS

15
FRANCESE 75 <i>dudognon cognac, lemon, honey, prosecco</i>
GOV'T MULE <i>tito's vodka, peach liqueur, ginger, lime, seltzer</i>
MAI TAI LIENNE <i>smith &amp; cross rum, rhum jm blanc, lime, orgeat, curaçao</i>
DOUBLE CHIN <i>rittenhouse rye, dolin blanc, cynar 70, cucumber</i>
PEAT PIEMONTE <i>cutty sark prohibition scotch, ardbeg scotch, cardamaro, ginger, lemon, seltzer</i>
COCOZZA GROUP <i>four roses yellow bourbon, ramazzotti, crème de cacao</i>
REGAL BEES <i>cimarron tequila, lemon, honey, oro blanco grapefruit twist</i>
BITTER SMOKE <i>mezcal koch, aperol, zucca, lemon</i>
GIN & THIS <i>aviation gin, cardamaro</i>
ONE RUM TO RULE THEM ALL <i>brugal anejo, dudognon cognac, crème de banane, chocolate</i>

## SPRITZ

BITTER LIQUEUR, PROSECCO & BROOKLYN SELTZER ♦ 12
APEROL
BYRRH GRAND QUINQUINA
CAPPELLETTI APERITIVO
CARDAMARO

## BEER & CIDER

FORST lager <i>forst brewery ♦ 11.2oz 4.8% south tyrol, algund, italy</i>	8
SAY HEY SALLY pilsner <i>mikkeller brewing nyc ♦ 16oz 4.6% flushing, ny</i>	9
WILLET'S WIT belgian style witbier <i>mikkeller brewing nyc ♦ 16oz 4.8% flushing, ny</i>	9
HIP DUNKEL german style dunkel <i>mikkeller brewing nyc ♦ 16oz 5.5% flushing, ny</i>	10
KIM hibiscus sour lager <i>singlecut beersmiths ♦ 16oz 4.2% astoria, ny</i>	11
CUVEE DES JACOBINS ROUGE flemish sour ale <i>brouwerij omer vander ghinste ♦ 11.2oz 5.5% belgium</i>	13
TRIPEL KARMELIET belgian tripel <i>brouwerij bosteels 11.2oz 8.4% belgium</i>	12
POMPEII india pale ale <i>toppling goliath brewery ♦ 16oz 6.2% decorah, ia</i>	11
HALLERTAU GALAXICA india pale ale <i>mikkeller brewing nyc ♦ 16oz 6% flushing, ny</i>	11
PSEUDO SUE american pale ale <i>toppling goliath brewery ♦ 16oz 6.8% decorah, ia</i>	11
ERIC, MORE COWBELL! milk stout <i>singlecut beersmiths ♦ 16oz 6.6% astoria, ny</i>	12
SUCCESSION sparkling semi dry <i>descendant cider company ♦ 16.9oz 5.5% maspeth, ny</i>	11
DRY HOPPED sparkling dry <i>descendant cider company ♦ 12oz 6.5% maspeth, ny</i>	9
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

Q DRINKS 6.7oz bottle <i>ginger ale grapefruit</i>	5
FENTIMANS 9.3oz bottle <i>victorian lemonade cherry-cola</i>	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