



✦LET US COOK FOR YOU✦
nine dishes, four courses, family-style

95pp FOOD / 65pp WINE



WARM SOURDOUGH with grass-fed butter. . . 8

GARLIC BREAD . . . 14

HOUSE-MADE FOCACCIA with whipped ricotta . . 14

PAN CON TOMATE cantabrian anchovies, garlic, fresh tomato, roman baguette . . 21

FAIRYTALE EGGPLANT parm, market pepper puree, bird's beak peppers. . . 17

MARKET CORN SALAD jimmy nardello miso vinaigrette, fennel, sungolds. . . 19

UPSTATE PIZZERIA SALAD zesty italian, pecorino, garlic croutons, cherry tomatoes. . . 22

BUFFALO MOZZARELLA summer fruits, moscato d'asti, arugula. . . 25

GRILLED CALAMARI SALAD chickpeas, olives, celery, oregano. . . 24

GRASS-FED BEEF & RICOTTA MEATBALLS in beefy tomato sauce . . . 27



CAMPANELLE san marzano passata, pecorino, basil. . . 29

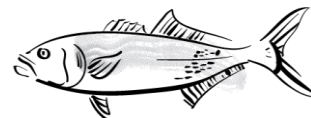
MACCHERONI pork ragu, whipped ricotta, rosemary . . . 32

WILD GOLDEN TILEFISH acqua pazza, potato, confit tomato, olives. . . 39

BERKSHIRE PORK CHOP summer vegetables, plum, hazelnuts, basil, colatura. . . 42

SPATCHCOCK CHICKEN corn, market peppers, tarragon. . . 38 half / 76 whole

12oz GRASS-FED NEW YORK STRIP beef fat-fried potatoes, garlic aioli, rosemary. . . 72



SAUTÉED MARKET GREENS olives, garlic. . . 15

BUTTER BEANS basil pine nut pesto, parm. . . 14

ROMANO BEANS ALLA NONNA . . . 15

HOUSE-MILLED POLENTA "cacio e pepe" . . . 14



APERTIVO COCKTAILS

ROSÉ VERMOUTH HIGHBALL	13
cocchi americano rosa, lemon, club soda	
BASQUE SPRITZ	16
atxa pacharan, basque cider vermouth, prosecco, olive	
COWBOY BEBOP	14
la cigarrera manzanilla sherry, sake, orange bitters	

SUPER FRESH!



VODKA GIMLET	19
farmhouse vodka, house-made lime cordial & juice	
PALOMA LOISAIDA	18
reposado tequila, grapefruit, tonic, tajin	
CLASSIC DAIQUIRI	18
ten to one & dr. bird rum, organic sugar, lime	
THE MAN IN THE YELLOW HAT	20
hayman's gin, yellow chartreuse, suze, lemon	
FRISCO SOUR	20
redemption rye, benedictine, lemon, bitters	



STRONG + BOOZY

HEARTH VESPER MARTINI	19
neversink gin, farmhouse vodka, cocchi americano	
WHITE MEZCAL NEGRONI	19
agua mágica "capon" mezcal, avèze, cocchi, quinquina	
RYE OLD FASHIONED	19
with overproof & grand optimist rye, bitters, orange peel	
BYWATER	18
aged rum, green chartreuse, amaro, velvet falernum	
BOULEVARDIER 12e RUE	20
breckenridge bourbon, rhubarb amaro, barolo chinato	

BEER + CIDER

PILSNER zero gravity "green state," VT -16oz-	11
PALE ALE transmitter "BNY5" NY - 16oz-	13
PEACH SOUR kill boro "plain jane" NY - 16oz-	13
CIDRE DE NORMANDIE dupont, FR -6oz gls-	13

BOOZE-FREE!

JASMINE GINGER HIGHBALL	
saicho jasmine sparkling tea, fresh ginger, lemon	
SUMMER SPRITZ	
blueberry shrub, muri sparkling red, mint	
HIBISCUS ARNOLD PALMER	8
PHONY NEGRONI st. agrestis, NY	12
SPARKLING ROSÉ wolffer estates, NY	13
ATHLETIC BREWING "mexican copper," CT	8
CASAMARA "isla" amaro club soda, MI	7

WINES BY THE GLASS

DEEP DIVE : TORRE DEI BEATI, ABRUZZO

PECORINO D'ABRUZZO "gioacchino" 2024	19
CERASUOLO D'ABRUZZO "rosae-ae" 2024	17
MONTEPULCIANO D'ABRUZZO 2022	19
FLIGHT OF ALL 3	29

SHERRY (3oz)

MANZANILLA la cigarrera	11
FINO el maestro sierra	13
AMONTILLADO cesar florido "cruz del mar"	15

BUBBLY

ROSÉ PET NAT	18
serol "turbulent," '23, loire, FR	
CRÉMANT DU JURA BRUT	21
philippe vandelle, NV, jura, FR	

WHITE

GRÜNER VELTLINER soellner, '24, wagram, AT ..	16
ALBARIÑO VAL DO SALNÉS	18
pedraneira, '23, rias baixas, ES (from mag)	
BOURGOGNE HAUTES-CÔTES DE NUITS	21
domaine des perdrix, '20, burgundy, FR	

ORANGE-YOU-CURIOUS?



REBULA movia, '22, goriska brda, SI	19
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ROSÉ

BARBERA ROSÉ la colombara, '24, piedmont, IT ..	15
"ROSA" umathum, '24, burgenland, AT	17

CHILLED RED

PRIMITIVO fatalone, '24, puglia, IT	18
DÃO TINTO freire lobo, '21, dão, PT	16

RED

BOBAL+++	17
michaela rubio "el reflejo," '20, castilla-la mancha, ES	
LANGHE NEBBIOLO	18
ettore germano, '23, piedmont, IT	
GIVRY domaine de la ferté, '21, burgundy, FR	23