



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

110pp FOOD / 75pp WINE

- WARM SOURDOUGH grass-fed butter . . . 8
- HOUSE-MADE SESAME FOCACCIA whipped ricotta, sungold tomato confit . . . 16
- CHICKEN LIVER MOUSSE onion jam, pistachio, market cherry . . . 19
- PAN CON TOMATE garlic, market tomato, cantabrian anchovy . . . 21



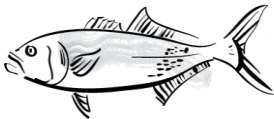
MUG OF HEARTH BRODO . . . 8



- CHILLED CORN SOUP stone fruit panzanella. . . 18
- UPSTATE PIZZERIA SALAD crunchy lettuces, tomato, pecorino, croutons, zesty italian dressing. . . 21
- HEIRLOOM TOMATOES whipped goat cheese, basil vinegar, puffed buckwheat. . . 23
- GRILLED JIMMY NARDELLO PEPPERS market peaches, aged cheddar, sunflower seed vin. . . 23
- MARINATED CALAMARI SALAD chickpeas, olives, celery, oregano, pickled onion. . . 24
- ROASTED CARAFLEX CABBAGE zucchini, calabrian chili, salsa macha. . . 23
- GRASS-FED BEEF & RICOTTA MEATBALLS in beefy tomato sauce . . . 27



- TORCHIO tomato, eggplant, calabrian chili, pecorino. . . 30
- MACCHERONI pork ragu, whipped ricotta, rosemary . . . 32



- WILD GOLDEN TILEFISH marinated tomatoes, corn, basil. . . 43
- SPATCHCOCK CHICKEN arugula pine nut pesto, blackberry agrodolce. . . 37 half / 74 whole
- AMERICAN WAGYU COULOTTE jimmy nardello peppers, eggplant, anchovy salsa verde. . . 47
- GRASS-FED CÔTE DE BOEUF beef fat-fried potatoes, garlic aioli. . . MP

- SAUTÉED MARKET GREENS garlic, kalamata olives. . . 15
- NONNA’S ROMANO BEANS braised with tomato and basil . . . 16
- BABY ZUCCHINI italian shortbread, pickled garlic scapes. . . 16
- HOUSE-MILLED POLENTA grilled corn, “cacio e pepe” . . . 15
- PINTO POTATOES broccoli rabe, chimichurri, chili butter. . . 16

we take food allergies very seriously!

if you have a food allergy, please notify us immediately. however, please note that we work in a small space that handles nuts, fish, shellfish, gluten, dairy and eggs. while we follow strict protocols to keep our ingredients separate, we cannot completely guarantee the absence of cross-contamination within our kitchen.

A LIGHT START



TINY TEENY A HALF-SIZED MARTINI	12
a french gin martini with sea salt garnish	
TINY BEER + SHOT	12
high life pony + chilled manzanilla sherry OR amaro shot	
GRAPEFRUIT AMERICANO	15
berto red bitter, barolo chinato, fever tree pink grapefruit	

BRIGHT + FRESH

CHERRY COSMO	20
vodka, market cherry, triple sec, lime	
BITTER ENDING	20
dry gin, haitian amaro, bénédictine, lemon	
ROCKAWAY SURF SHACK	19
tequila, mezcal, pineapple, madeira, lime	
SPICED FIG DAIQUIRI	19
smith + cross rum, market fig, allspice, lime	
MAI TAI	19
rums, walnut orgeat, lime	

STIRRED

HOT & DIRTY MARTINI	19
choice of gin or vodka, spicy brine, guindilla pepper	
WHITE MEZCAL NEGRONI	19
mezcal, suze, cocchi americano, quinquina blanc	
IMPROVED WHISKEY COCKTAIL	19
bourbon, maraschino liqueur, absinthe, bitters	

BEER + CIDER

PILSNER zero gravity “green state,” VT -16oz-	12
GRAPEFRUIT IPA ghostfish (gluten-free), WA - 12oz-	10
RASPBERRY SOUR transmitter “PH4,” NY - 16oz-	13
DRY CIDER graft “farm flor,” NY -12oz -	12



BOOZE-FREE!

AGAVE REVIVER rosemary, lime, agave, ginger beer.....	13
CATALUNYA FIZZ casals NA vermut, tonic, lemon.....	12
SPARKLING ROSÉ wölffer, north fork, NY	13
N/A IPA athletic “run wild IPA,” CT	8
CASAMARA CLUB “isla” amaro club soda, MI	7

WINES BY THE GLASS

FORTIFIED / OXIDIZED – 3oz

MANZANILLA la cigarrera, sanlucar de barrameda .	10
FINO el maestro sierra, jerez	12
AMONTILLADO florido “cruz del mar,” chipiona...	13
L’ETOILE VIN JAUNE vandelle, ’17, jura.....	23

BUBBLY

BRUT ROSAT	18
castellroig “corpinnat,” NV, penedes, ES	
MONTLOUIS-SUR-LOIRE BRUT CHENIN	19
la taille aux loups, NV, loire, FR	

WHITE

SALINA BIANCO caravaglio, ’25, sicily, IT.....	17
SAUVIGNON BLANC.....	18
raimbault-pineau “coteaux du giennois,” ’23, loire, FR	
GEWÜRZTRAMINER donabaum, ’18, wachau, AT .	16
CHARDONNAY lioco, ’24, sonoma, CA.....	19

ORANGE-YOU-CURIOUS?

INSOLIA il censo “gurte,” ’23, sicily, IT	18
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ROSÉ

KAMPTAL ROSÉ brundlmayer, ’24, kamptal, AT .	17
ROSATO SICILIANE bonavita, ’25, sicily, IT	18

CHILLED RED

PAÍS VOLCANICO	17
viñateros bravos, ’24, itata valley, CL	
“MON ROUGE” jurtschitsch, ’24, kamptal, AT	18

RED

LANGHE NEBBIOLO	18
ettore germano, ’24, piedmont, IT	
BOURGOGNE PINOT NOIR CÔTE D’OR	19
vincent pruner, ’20, burgundy, FR	
BOBAL++ mikaela rubio, ’22, valencia, ES.....	17