



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

110pp FOOD / 75pp WINE

- WARM SOURDOUGH grass-fed butter . . . 8
- GARLIC BREAD . . . 14
- SESAME FOCACCIA whipped ricotta, sungold tomato confit . . . 16
- CHICKEN LIVER MOUSSE onion jam, pistachio, fermented buckwheat griddle cake . . . 19



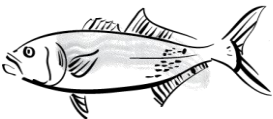
MUG OF HEARTH BRODO . . . 8



- BUTTER LETTUCES pickled rhubarb, puffed wild rice, “everything” dressing . . 21
- SMOKED MACKEREL CRUDO sungold tomato, dill, market lettuces. . . 25
- GRILLED CALAMARI SALAD chickpeas, olives, celery, oregano, pickled onion. . . 24
- CARAFLEX CABBAGE zucchini, calabrian chili, salsa macha. . . 23
- JAPANESE EGGPLANT turkish fry peppers, cherry black pepper agrodolce. . . 24
- GRASS-FED BEEF & RICOTTA MEATBALLS in beefy tomato sauce . . . 27



- SPAGHETTI zucchini, parm, basil, pine nuts. . . 30
- MACCHERONI pork ragu, whipped ricotta, rosemary . . . 32



- WILD STRIPED BASS confit new potato, charred romano beans, baby zucchini . . . 43
- SPATCHCOCK CHICKEN arugula pine nut pesto, strawberry, broccolini. . . 39 half / 78 whole
- SMOKED IBERIAN DUROC PORK CHOP colatura nuoc cham, hazelnuts, summer vegetables. . . 47
- GRASS-FED CÔTE DE BŒUF beef fat-fried potatoes. . . MP

- SAUTÉED MARKET GREENS garlic, kalamata olives. . . 15
- SUGAR SNAP PEAS calabrian chili, olive caramel. . . 16
- NONNA’S ROMANOS braised with tomato and basil . . . 16
- HOUSE-MILLED POLENTA “cacio e pepe” . . . 14

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
french gin martini with sea salt garnish	
TINY JACK A HALF-SIZED JACK ROSE	9
applejack, strawberry, lemon	
TINY BEER + SHOT	12
high life pony + chilled manzanilla sherry OR amaro shot	
LAMBRUSCO SPRITZ	16
amaro, grapefruit, lambrusco, soda	

BRIGHT + FRESH

CHERRY COSMO	20
vodka, market cherry shrub, triple sec, lime	
LESS WORDS	20
dry gin, elderflower, yellow chartreuse, lemon	
MAI TAI	18
white and dark rums, walnut orgeat, lime	
ROCKAWAY SURF SHACK	19
tequila, mezcal, pineapple, madeira, lime	
MARCO’S SIDECAR	23
cognac, dry curaçao, demerara, lemon	

STIRRED

HOT & DIRTY MARTINI	19
choice of gin or vodka, spicy brine, guindilla pepper	
WHITE MEZCAL NEGRONI	19
mezcal, suze, cocchi americano, quinquina blanc	
COUSIN DANNY	21
irish whiskey, green chartreuse, cocchi di torino, bitters	

BEER + CIDER

PILSNER kings county “infinite machine,” NY -12oz-	10
GRAPEFRUIT IPA ghostfish (gluten-free), WA - 12oz-	10
PALE ALE transmitter “BNY5,” NY - 16oz-	13
BELGIAN DARK ALE trappiste “rochefort 8” BE - 11oz-	16
DRY CIDER graft “farm flor,” NY -12oz -	12



BOOZE-FREE!

VERMOUTH + TONIC with casal NA vermouth	12
VIRGIN MOJITO mint, lime, soda	12
STRAWBERRY SHRUB SODA	13
SPARKLING ROSÉ wölffer, north fork, NY	13
SPARKLING JASMINE TEA saicho, UK	13
N/A IPA athletic “run wild IPA,” CT	8
CASAMARA “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

SPARKLING ROSÉ GRIGNOLINO	
vicara “domino,” ’NV, piedmont, IT	18
MONTLOUIS-SUR-LOIRE BRUT CHENIN	19
la taille aux loups, NV, loire, FR	

WHITE

RIESLING jb becker “wallufer”, ’22, rheingau, DE	18
SALINA BIANCO caravaglio, ’25, aeolean is., IT	17
BLANC + SAUVIGNON	19
johannes zillinger “parcelaire,” ‘21, weinviertel, AT	
ST.-VERAN WHITE BURGUNDY	21
jaques saumaize “en crêches,” ’23, maconnais, FR	

ORANGE-YOU-CURIOUS?



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

SAUMUR guiberteau, ’24, loire, FR	17
NERO D’AVOLA stoumen, NV, mendocino, CA ..	16

CHILLED RED

SYRAH + CAB FRANC	16
edgar brutler “sefu,” ’23, crișana, RO	
“PASSETOUTGRAIN” PINOT NOIR + GAMAY	18
anne amie, ’25, willamette valley, OR	

RED

ENFER D’ARVIER thomain, ’23, valle d’aosta, IT .	20
TINTILLA orte “vara y pulgar,” ’22, jerez, ES	17
G/S/M terre rouge, ’16, sierra foothills, CA	18