



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

110pp FOOD / 75pp WINE

WARM SOURDOUGH grass-fed butter . . . 8

GARLIC BREAD . . . 14

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

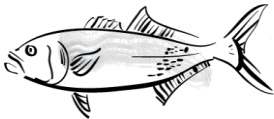
CARAFLEX CABBAGE zucchini, calabrian chili, salsa macha. . . 23

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



TORCHIO tomato, eggplant, calabrian chili, pecorino. . . 30

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



GOLDEN TILEFISH marinated tomatoes, corn, basil. . . 41

SPATCHCOCK CHICKEN arugula pine nut pesto, blackberry agrodolce. . . 37 half / 74 whole

AMERICAN WAGYU COULOTTE jimmy nardello, eggplant, anchovy salsa verde. . . 45

SAUTÉED MARKET GREENS garlic, kalamata olives. . . 15

PINTO POTATO + MARKET ZUCCHINI chimichurri, chili butter. . . 16

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
a french gin martini with sea salt garnish	
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	
BITTER ENDING	20
dry gin, haitian amaro, bénédictine, 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

MEXICAN-STYLE LAGER Zero Gravity “Extra” VT -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!

CHERRY LIME RICKEY	13
N/A VERMOUTH + TONIC with casal NA vermouth.....	12
SPARKLING ROSÉ wölffer, north fork, NY	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

ROSÉ PET NAT GAMAY ST.-ROMAIN	18
domaine serol “turbullent,” ’24, loire, FR	
MONTLOUIS-SUR-LOIRE BRUT CHENIN	19
la taille aux loups, NV, loire, FR	

WHITE

RIESLING jb becker “wallufer”, ’22, rheingau, DE	18
“7 GRAINS” barmes-buecher, ’24, alsace, FR	20
ROERO ARNEIS san giuliano, ’22, piedmont, IT...	16
ALBARINO dunites,” ’24, slo coast, CA	22

ORANGE-YOU-CURIOUS?



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

SAUMUR guiberteau, ’24, loire, FR.....	17
ROSATO SICILIANE bonavita, ’25, sicily, IT	18

CHILLED RED

CARBONIC SANGIOVESE	16
roccafiore “melograno,” ’24, umbria, IT	
“PASSETOUTGRAIN” PINOT NOIR + GAMAY	18
anne amie, ’25, willamette valley, OR	

RED

LANGHE NEBBIOLO	19
ettore germano, ’24, piedmont, IT	
TINTILLA orte “vara y pulgar,” ’22, jerez, ES	17
G/S/M terre rouge, ’16, sierra foothills, CA.....	18