



♦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, chimichurri, bird's beak peppers. . . 13

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

MARKET CUCUMBERS fennel, white balsamic, mint. . . 23

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

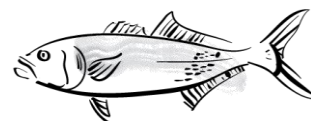


CAMPANELLE zucchini, basil, pecorino, pine nuts. . . 28

MACCHERONI pork ragu, whipped ricotta, rosemary . . . 31

WILD GOLDEN TILEFISH warm summer vegetables, anchovy, basil, garlic. . . 39

BERKSHIRE PORK CHOP stone fruits, hazelnuts, basil, colatura. . . 42



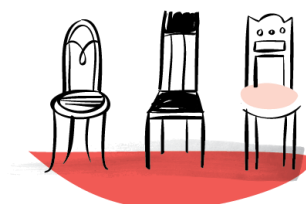
SPATCHCOCK CHICKEN tarragon butter, corn, grilled peppers. . . 38 half / 76 whole

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

ROMANO BEANS ALLA NONNA. . . 16

SAUTÉED MARKET GREENS olives, garlic. . . 15

HOUSE-MILLED POLENTA “cacio e pepe”.. . . 14



APERTIVO COCKTAILS

- ROSÉ VERMOUTH HIGHBALL 13
cocchi americano rosa, lemon, club soda
- BASQUE SPRITZ 17
atxa pacharan, basque cider vermouth, prosecco, olive
- COWBOY BEBOP 15
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
- BYWATER 20
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 13
- WILD BLUEBERRY SPRITZ
- wild blueberry shrub, muri sparkling red, mint 13
- HIBISCUS ARNOLD PALMER 9
- 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

ICE-COLD SHERRY (3oz)

- MANZANILLA la cigarrera 11
- FINO el maestro sierra 13

BUBBLY

- ROSÉ PET NAT 18
- serol “turbulent,” ’23, loire, FR
- CRÉMANT DU JURA BRUT 21
- philippe vandelle, NV, jura, FR

WHITE

- RIESLING steinmetz “brauneberger” ’19, mosel, DE .16
- ALBARIÑO VAL DO SALNÉS 19
- 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

ROSÉ

- “ROSA” umathum, ’24, burgenland, AT 16

CHILLED RED

- PRIMITIVO fatalone, ’24, puglia, IT 18

RED

- GIVRY domaine de la ferté, ’21, burgundy, FR 23
- BOBAL+++
- micaela rubio “el reflejo,” ’20, castilla-la mancha, ES ... 17