

## *Small Plates*

<b>Cranberry and Pistachio Toast</b>	<b>10</b>
Pistachio Butter, Cranberry Jam, Radish	
<b>Petite Crab Cake</b>	<b>12</b>
Sweet Potato Strings Red Pepper Aioli	
<b>Fritto Misto</b>	<b>14</b>
Tempura Battered Calamari, Shrimp, Cobia, Asparagus, Broccoli	
<b>Farmers Salad</b>	<b>12</b>
Winter Mixed Greens, Pickled Fennel, Apple, Blue Cheese, Cider Vinaigrette	
<b>Beet Salad</b>	<b>12</b>
Hazelnut Granola, Goat Cheese, Baby Kale, Pomegranate Vinaigrette	
<b>Rainbow Crudo</b>	<b>14</b>
Salmon, Hamachi, and Tuna, Yuzu, Avocado, Sesame, Wonton Crisps, Black Sea Salt	
<b>Beef Tartare</b>	<b>16</b>
Chopped Filet, Olive Oil, Saffron Aioli, Parmesan, Fresh Herbs, Fried Egg, House Cut Chips	
<b>Grilled Spanish Octopus</b>	<b>16</b>
Layered Potato-Prosciutto Lasagna, Shishito Peppers, Fennel, Roasted Pepper Ragout	

## *Handmade Pasta*

<b>Ricotta &amp; Cauliflower Ravioli</b>	<b>24</b>
Sage Brown Butter, Scallion, Purple Cauliflower Jardinarre, Pistachio, Parmigiana	
<b>Cacio Pepe</b>	<b>20</b>
Mafalde, Pecorino, Cracked Black Pepper	
<b>Potato Gnocchi</b>	<b>24</b>
Lightly Seared, Dijon, forest mushrooms, white wine shallot cream, pecorino, sweet herbs	
<b>Veal Tortellini</b>	<b>26</b>
Black Garlic, Prosciutto Broth, Pecorino, Mustard Greens	
<b>Rigatoni</b>	<b>26</b>
Vodka Sauce, House-Made Italian Fennel Sausage, Torn Basil, Parmigiana <b>*can be made vegetarian</b>	
<b>Lobster Scarpinocc</b>	<b>33</b>
Lobster Fra Diavolo Sauce, Sweet Balsamic	

## *Plates*

<b>Seared Scallops</b>	<b>26</b>
Saffron Risotto, Piperade, Olive, Parmigiana, Olive Oil	
<b>Grilled Striped Bass</b>	<b>28</b>
Crispy Fingerling Potato, Asparagus, Garlic, Olives, Capers, Lemon	
<b>Seared Curried Cobia</b>	<b>30</b>
Curry Spiced Squash, Toasted Almond- Jasmine Rice, Spicy Medjool Date and Pepper Chutney	
<b>Southern Fried Quail</b>	<b>28</b>
Creamy Polenta, Braised Swiss Chard and Pancetta, Red Wine Gastrique	
<b>Duo of Berkshire Pork</b>	<b>33</b>
Herb and Parmigiana Crusted Pork Rack, Smoked Crispy Pork Belly, Farro Risotto	
<b>Duck Cassoulet</b>	<b>33</b>
Duck Leg Confit, Smokey Bacon, Garlic Sausage, Tarbais Beans	
<b>Grilled Skirt Steak</b>	<b>28</b>
Fried Brussels Sprout and Crispy Fingerlings, Pancetta, Chimichurri	
<b>Veal Ossobuco</b>	<b>36</b>
Braised Veal Shank, Braised Chickpeas, Stewed Root Vegetables, Bone Marrow, Lemon Gremolata, Buerre Fondue	

## *Vegetables*

<b>Roasted Cauliflower</b>	<b>7</b>
Curry, Toasted Almonds, Golden Raisins	
<b>Kennett Square Mushrooms</b>	<b>7</b>
Garlic, Herbs	
<b>Fried Brussels Sprout</b>	<b>7</b>
Whole Grain Mustard Dressing	
<b>Sautéed Swiss Chard</b>	<b>7</b>
Pancetta, Cider	
<b>Roasted Squash</b>	<b>7</b>
Madras Curry	

20% Gratuity will be added to  
parties of 5 or more

PLEASE INFORM US OF ANY FOOD  
ALLERGIES. *Consuming raw or  
undercooked meat, poultry, seafood or  
shellfish may increase your risk of food  
borne illness.*

*-La Fia-*  
BISTRO  
*Dinner*

## *Sparkling*

<b>Bianca Vigna Prosecco, Italy</b> - Hints of Pear, and Apple, Creamy & Melon	12
<b>Lucein Albrecht Cremant d'Alsace, France</b> - Sparkling Rose of Pinot Noir	15

## *Whites*

<b>Lucien Albrecht Gewurztraminer, Germany</b> - Aromas of Honey, Lemon, Tropical Fruit, Spice	15
<b>Costamolino, Vermentino, Italy</b> - Evergreen, Herbs, Pine, and Fruit	11
<b>Patient Cottat, Sauvignon Blanc, France</b> - Wood Barrel, Currant, Grapes, Passion Fruit	12
<b>La Crema Chardonnay</b> - Fennel, Green Apple, White Flowers, Pear, with Vanilla and Oak Finish	15
<b>Zocker, Gruner Veltliner, Edna Valley</b> - Crisp, Medium Body, Clean Minerality, Peppery Finish	11
<b>Red Tail Ridge Riesling, Finger Lakes</b> - Ginger, Nutmeg, Lime Zest, Spicy Acidity	11
<b>Allen Scott Sauvignon Blanc, New Zealand</b> - Pomegranate, Passionfruit, Citrus, Herbacious	12
<b>Elena Walch Pinot Grigio, Alto Adige DOC</b> - Delicious, White Peach, Juicy Pear	16
<b>Nisia Verdejo, Spain</b> - Bright, Crisp, Apples, Pears, Evergreen	12
<b>La Caña Rias Baixas Albarino, Spain</b> - Pineapple, Mango	13
<b>Andre Bonhomme Viré-Clessé, Burgundy, France</b> - Quince and Citrus Peel, Tangy Acidity	16

## *Beers*

<b>Miller Lite</b> 4.7%	4
<b>Amstel Light</b> 3.5%	5
<b>Allagash White</b> 5%	6
<b>Allagash Tripel</b> 9%	9
<b>New Amsterdam Fat Tire</b> 5.2%	7
<b>Woodchuck Hard Cider</b> - Semi Dry 5%	6
<b>Yuengling Lager</b> 4.4%	5
<b>Victory Pils</b> 5.3%	6
<b>Brooklyn Brown Ale</b> 5.6%	6
<b>Bells Two Hearted Ale</b> 5.6%	7
<b>North Coast Old Rasputin</b> 9%	9
<b>Stone Ripper Pale Ale</b> 5%	6
<b>Big Oyster Hammerhead IPA</b> 6.5%	7

## *Rosés*

<b>Hess Shirtail Ranches</b> - Savory and Complex, California	12
<b>Conde Villar Vinho Verde Rosé, Portugal</b> - Mineralic, Fresh Berries, Fizzy Goodness	10
<b>Sabine Bieler Père &amp; Fils, Coteaux d'aix-en-provence</b> - Blend of Grenache and Syrah	12

## *Reds*

<b>Giuliano Rosati DOC Chianti</b> - Super Tuscan, Sangiovese, Colorino, Merlot, Cabernet Sauvignon	14
<b>Castillo de Jumilla, Monastrell, Spain</b> - Mature Fruit, Cherries and Blackberries	10
<b>Annbella, Pinot Noir, Russian River</b> - Cherry, Plum, Pepper, Nutmeg, Vanilla	14
<b>La Madrid Malbec, Argentina</b> - Spicy, Aromas of Blackberry, Spice, Lavender	12
<b>B-Side Cabernet, Napa</b> - Rich, Deep, Aromas of Blackberry, Sweet Tobacco, Caramel	14
<b>Domaine Lafage Tessellae Carignan Vieilles Vignes, France</b> - Full-Body, Ripe, Blackberry, Plum	14
<b>Donati, Central Coast, California</b> - Bordeaux Blend of Merlot, Cabernet Sauv, Malbec	12
<b>Cardedu 'Caladu' Cannonau di Sardegna, Italy</b> - Spicy, Smoky, Fleshy Fruit and Dusty Tannins	14
<b>Gundlach Bundschu Mountain Cuvée, Sonoma</b> - 73% Merlot, 22% Cab Sauv, Earthy, Herby	12
<b>Carol Shelton Monga Zinfandel, Cucamonga, California</b> - Red Fruit, Vanilla, Caramel, Oak	15

## *Hand Crafted Cocktails*

12

<b>Old Fashioned</b> - Bourbon, Bitters, Orange Peel, Muddled Sugar, Luxardo Cherry
<b>Merchant</b> - Rye, Honey, Amaro Ramazzotti, Walnut Liqueur, Angostura Bitters
<b>Market Manhattan</b> - Bourbon, Cherry Walnut Bitters, Amaro Averna
<b>Red Samurai</b> - Vodka, Yuzu, Pomegranate Puree, Cucumber Slice
<b>The Sipper</b> - Rye, Blackberry, Saint Germain, Rosemary Smoke, Egg White
<b>Market Mai Tai</b> - White Rum, Dark Rum, Spiced Rum, Amaretto, Pineapple, Bitters, Mint
<b>6th District</b> - Gin, Yellow Chartreuse, St. Germain, Grapefruit Juice, Rosemary Syrup
<b>Lincoln Street</b> - Bourbon, Pomegranate, Aperol, Lemon
<b>Andrew's Grapefruit Crush</b> - Vodka, Cointreau, Fresh Squeezed Grapefruit
<b>Perfect Margarita</b> - Reposado Tequila, Cointreau, Lime, Fresh Squeezed

*— La Fia —*  
BISTRO

*Bar*