

DINNER – WINTER


PRIMI

- FRIED CALAMARI, CHIPOTLE AIOLI 13
CROSTINI OF CHICKEN LIVERS WITH COURVOISIER AND CRISP ONION STRINGS 12
CREAMY GARLIC PARMESAN BREAD 10
PARMESAN POLENTA FRIES WITH BLACK OLIVE DIP 10
SALT COD FRITTERS WITH CHIVE AIOLI 13
BRUSSELS SPROUTS, CRISP BACON, ORGANIC RICOTTA 14

INSALATE

- BRAEBURN APPLE, WATERCRESS, BLEU D'Auvergne, PULLED TUSCAN CROUTONS,
WARM BACON AND WALNUT VINAIGRETTE 13
CAESAR SALAD, PULLED TUSCAN CROUTONS, SHAVED PARMESAN 12
WARM, GRILLED ORGANIC KALE SALAD, CANNELLINI BEANS,
ROSEMARY, PARMESAN, SHERRY VINEGAR 14
ARUGULA, WARM ROASTED PEARS, TOASTED WALNUTS, SHAVED PARMESAN,
WHITE BALSAMIC VINAIGRETTE 13
ADD - GRILLED CHICKEN - 8, GRILLED SHRIMP - 9, OR GRILLED SALMON - 14

PASTA

- SPAGHETTINI ARRABIATA, PARMESAN 19 * WITH GRILLED SHRIMP 26 *
RIGATONI MEZZI, ROASTED EGGPLANT, SAUTÉED TOMATO, CREAM, PARMESAN,
FRESH OREGANO, PINE NUTS 19
GNOCCHI, TRUFFLE BUTTER, PARMESAN, GUANCIALE, CREAM, SAGE 19 *
 SPAGHETTI, ROASTED VEAL MEATBALLS, SAN MARZANO TOMATO, BASIL, PARMESAN 20
FRESH SQUID INK LINGUINE, SCALLOPS, SHRIMP, CALAMARI, TOMATO SAUCE,
CHILI, GARLIC, ORANGE ZEST 28 *

***CAN BE MADE WITH GLUTEN-FREE PENNE PASTA 2**

SECONDI

- NY STATE LAMB CHOPS, FARRO AND BLACK RICE PILAF WITH KALE, HAZELNUTS, AND BUTTERNUT SQUASH,
SPICED PLUM CHUTNEY 29
GRILLED ATLANTIC SALMON, SPINACH PURÉE, WITH NUTMEG, GARLIC, AND PECORINO,
CELERY ROOT PURÉE 26
RED SNAPPER MILANESE, FENNEL PARSNIP PURÉE, SAUTÉED KALE, LEMON WINE REDUCTION 29
CHICKEN MARSALA, PROSCIUTTO, WILD MUSHROOMS, CREAM, SAGE AND LEMON RISOTTO 25
STEAMED MUSSELS, TOMATO, GARLIC, CANNELLINI BEANS, HOT CHERRY PEPPERS, GRILLED BREAD 22
PAN CRISPED SHORT RIBS, HORSERADISH CREAM, RAINBOW CARROTS AGRODOLCE,
YUKON GOLD GRATIN 25

SIDES – FOR THE TABLE

- ROASTED RAINBOW CARROTS AGRODOLCE 9
SAUTÉED BABY SPINACH WITH GARLIC AND EXTRA VIRGIN OLIVE OIL 10
ROASTED VEAL MEATBALLS, POMODORO, PARMESAN 13

EXECUTIVE CHEF: SERENA BASS A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

\$0.25 IS DONATED TO  **MEALS FOR GOOD** TO HELP FIGHT FOOD INSECURITY IN HARLEM

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS PLEASE NOTIFY YOUR SERVER TO ANY FOOD ALLERGIES