

DINNER – SPRING


PRIMI

- GRILLED SHRIMP, AND ROASTED CAULIFLOWER, WITH ROMESCO AND TOASTED HAZELNUTS 14
FRIED CALAMARI, CHIPOTLE AIOLI 13
CROSTINO, OF SICILIAN BURRATA, ROASTED HOLLAND PEPPERS, CURRANTS AGRODOLCE,
FRESH OREGANO, AND WHITE BALSAMIC VINAIGRETTE 13
CREAMY GARLIC PARMESAN BREAD 10
PARMESAN POLENTA FRIES WITH BLACK OLIVE DIP 10
SALT COD FRITTERS WITH CHIVE AIOLI 13

INSALATE

- ROASTED RUBY BEETS, CARA CARA ORANGES, GOAT CHEESE FRITTER, OVER ARUGULA AND BASIL,
WITH BLOOD ORANGE SHALLOT 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

- FOUR CHEESE SACCHETTI, BABY PEAS, GREEN HERB SAUCE, SHAVED PARMESAN, PINE NUTS 19
SPAGHETTINI ARRABIATA, PARMESAN 19 * WITH GRILLED SHRIMP 26 *
GNOCCHI, TRUFFLE BUTTER, PARMESAN, GUANCIALE, CREAM, SAGE 20 *
 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

- PAN SEARED RED SNAPPER WITH GRAPES, VERMOUTH, TARRAGON AND CREAM
SAUTÉED SPINACH WITH LEMON AND NUTMEG 29
NY STATE LAMB CHOPS, FARRO AND BLACK RICE PILAF WITH SPINACH, HAZELNUTS,
BUTTERNUT SQUASH, SPICED PLUM CHUTNEY 29
GRILLED ATLANTIC SALMON, SWEET CORN WITH ROASTED NEW POTATOES,
THYME, CHILIES, CREAM, BASIL PESTO 26
CHICKEN PICCATA, FRESH ARTICHOKEs, CAPERS, LEMON AND WHITE WINE,
ROASTED NEW POTATOES, ARUGULA SALAD WITH PINE NUTS, AGED BALSAMIC VINAIGRETTE 25
STEAMED MUSSELS, TOMATO, GARLIC, CANNELLINI BEANS, HOT CHERRY PEPPERS, GRILLED BREAD 24
PEPPER CRUSTED FILET MIGNON WITH BEARNAISE, NEW POTATOES, MINT, ASPARAGUS GRATIN 33

SIDES – FOR THE TABLE

- ASPARAGUS GRATIN 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