

# DINNER – SUMMER

## PRIMI

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- GRILLED SHRIMP, AND ROASTED CAULIFLOWER, WITH ROMESCO AND TOASTED HAZELNUTS 14  
FRIED CALAMARI, CHIPOTLE AIOLI 13  
GRILLED BREAD CROSTINO OF ORGANIC HOUSE MADE RICOTTA, FAVA BEANS, MINT, LEMON ZEST 13  
CREAMY GARLIC PARMESAN BREAD 10  
PARMESAN POLENTA FRIES WITH BLACK OLIVE DIP 11  
SALT COD FRITTERS WITH CHIVE AIOLI 14

## INSALATE

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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, RED PEPPER FLAKES 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

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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

SQUID INK LINGUINE, SCALLOPS, SHRIMP, CALAMARI, TOMATO SAUCE WITH CHILIES, GARLIC, ORANGE ZEST 28 \*

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

## SECONDI

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PAN SEARED HALIBUT WITH CHARMOULA MARINADE, OVER BABY GREEN PEAS AND MINT RISOTTO 28

NY LAMB CHOPS, BLACK RICE PILAF WITH FAVA BEANS, PISTACHIOS, AND MINT SPICED PLUM CHUTNEY 33

GRILLED ATLANTIC SALMON, SWEET CORN WITH ROASTED NEW POTATOES,  
THYME, CHILIES, CREAM, BASIL PESTO 26

CHICKEN MILANESE WITH TOMATOES, BASIL AND RED ONION, GREEN HERB AND MASCARPONE RISOTTO 25

STEAMED MUSSELS, TOMATO, GARLIC, CANNELLINI BEANS, HOT CHERRY PEPPERS, GRILLED BREAD 24

NY STRIP STEAK, HORSERADISH CREAM, ZUCCHINI FRIES,  
NEW POTATO SALAD WITH JUNIPER, SCALLION, AND PARSLEY 27

## SIDES – FOR THE TABLE

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SWEET CORN, WITH ROASTED POTATOES, THYME, AND CHILIES 9

SAUTÉED BABY SPINACH WITH GARLIC AND EXTRA VIRGIN OLIVE OIL 10

ROASTED VEAL MEATBALLS, POMODORO, PARMESAN 13

BLACK RICE PILAF WITH FAVA BEANS, PISTACHIOS, AND MINT 11

**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**