

H A P P Y N E W Y E A R 2 0 2 1

antipasti

SHRIMP AND CRAB BISQUE

creme, chive 15

FRIED CALAMARI

arugula, grape tomatoes, hot banana peppers, parmigiano reggiano 17

SEARED HUDSON VALLEY FOIE GRAS

pear & apricot mostarda, potato cake, gastrique 24

WOOD ROASTED FIGS

prosciutto, gorgonzola, arugula, balsamico 16

HOT BANANA PEPPERS

gorgonzola, anchovy, grilled bread 13

CRISPY OCTOPUS

squid ink aioli, fingerling potato, celery, pickled onion 18

insalate

WOOD ROASTED BEET SALAD

mixed greens, mountain gorgonzola, pistachio, citrus vinaigrette 14

INSALATA CHICORY

escarole, frisee, pomegranate, ricotta salata, spiced pecans, pomegranate vinaigrette 16

CAESAR SALAD FOR TWO

prepared table side 28

piatti principali

GRILLED 24 oz. BONE IN RIB EYE

truffle fries, roasted oyster mushrooms 69

GRILLED 8oz. FILET MIGNON

gorgonzola butter, sautéed rapini, leek-potato-mushroom gratinato, demi glace 58

RACK OF LAMB

house merguez sausage, purple potato, pickled fennel, rainbow carrots, lamb jus 45

CONTINENTAL

shrimp scampi with veal francese, hand made tagliatelle 37

LOBSTER RAVIOLI

mascarpone cheese, melted tomatoes, basil, parmigiano reggiano 30

TAGLIATELLE BOLOGNESE

veal, pork and beef ragu, parmigiano reggiano 28

CONFIT CHICKEN e TORTELLONI

prosciutto stuffing, braised swiss chard, sage, brodo 36

CAPONATA CON SPAGHETTI

sautéed eggplant, olives, baby tomatoes, sweet peppers, garlic, basil 25

AHI TUNA CRUDO con LINGUINI

roasted sweet peppers, caper berries, calabrian chili, lemon, parsley linguini, tobiko & sesame seed 42

PAN SEARED HALIBUT

parmesan risotto, fennel, citrus, scallion 42

WOOD ROASTED 12oz. COLD WATER LOBSTER TAIL

roasted fingerling potatoes, sautéed rapini 69



CHEF
ERIC NESSA

