

Salads

THE WEDGE

iceberg lettuce, applewood smoked bacon, aged cabot cheddar, tomatoes, whole wheat croutons, point Reyes blue cheese dressing \$10

CRISPY CALAMARI SALAD

chicory, grape tomatoes, pickled vegetables, warm lemon-caper vinaigrette \$12

WINTER GREEN SALAD

escarole hearts, chicory, blood oranges, pickled radish, olives, shaved reggiano, citrus vinaigrette \$9

POACHED PEAR SALAD

frisee, baby greens, walnut brittle, honey goat cheese, dried cranberries, maple sherry vinaigrette \$11

Soup

SOUP DU JOUR

cup \$5
bowl \$7

Pasta

BEEF BOURGUIGNON

housemade pappardelle pasta, forest mushrooms, winter vegetable ragout \$12/20

FOREST MUSHROOM

HOUSEMADE RAVIOLI
winter vegetable broth, white truffle oil..... \$11/20

CLASSIC BOLOGNESE

veal, beef, pork ragout, shaved parmigiano, mafaldine pasta, roasted garlic crostini \$12/20

Appetizers

SEAFOOD POT PIE

lobster, shrimp, scallops, saffron béchamel, applewood smoked bacon, puff pastry crust \$15

POLENTA AL FORNO

housemade mozzarella, plum tomato puree, parsley pesto \$10

DUCK TWO WAYS

hudson valley duck breast, cherry brioche bread pudding, duck confit spring roll, spiced blood orange reduction \$18

SCALLOP CRUDO "IN SHELL"

pickled vegetable salad, yuzu vinaigrette \$14

Pizzettas

MARGARITA

housemade mozzarella, san marzano tomato sauce, basil, olive oil \$11

MAMA FRIS' BROCCOLI RABE PIE

toasted garlic, fresh mozzarella, pecorino \$12

ESCAROLE & SAUSAGE PIE

pecorino toscano, mozzarella, garden chili flakes, olives \$12

THE FUNGI PIE

seasonal mushrooms, caramelized onion, goat cheese, thyme, spinach crisps \$13

Entrees

BUTTER POACHED COD FILET

lobster roe spaetzle, salt cod brandade, citrus beurre blanc \$24

ORGANIC SCOTTISH SALMON

shellfish bouillabaisse, tomato-pernot broth, garlic crostini rouille \$26

HONEY LAVENDAR GLAZED MURRAY'S CHICKEN BREAST

roasted garlic parsnip puree, pork belly braised kale, sauce veloute \$19

GRASS FED COPPER RIDGE FARMS FILET OF BEEF

root vegetable gratin, broccoli rabe, chianti jus ... \$27

PORK SHANK OSSO BUCCO

saffron risotto, winter vegetable gravy, gremolata . \$22

KOBE BURGER

lettuce, onion confit, tomato preserves, boursin cheese, horseradish aioli \$16

split plate fee: \$6

18% gratuity added to all parties of 6 and over