



salads

MESCLUN MIX 12

mesclun greens & grape tomatoes, red wine dressing

*CLASSIC CAESAR 13

romaine lettuce, garlic croutons, grated parmesan, caesar dressing

BEETS 13

sliced beets, goat cheese, fresh basil, red wine vinaigrette

BLUE CHEESE 13

mesclun greens, apples, walnuts, grape tomatoes & blue cheese, balsamic dressing

PORTOBELLO ARUGULA 14

baby arugula, sliced grilled portobello, toasted pine nuts, fontina cheese, balsamic dressing

ARUGULA GOAT CHEESE 14

baby arugula, shredded goat cheese, grape tomatoes, balsamic dressing

SHRIMP 15

mesclun, grilled shrimp, avocado, sweet corn, grapefruit wedges, balsamic dressing

MUSHROOMS 15

mesclun, cremini mushrooms, pears, walnuts, fontina cheese, w/ red wine dressing & truffle oil

TOMATO CUCUMBER 13

tomatoes, cucumbers, capers, olives, red onions, basil, red wine dressing

BUFALO MOZZARELLA CAPRESE 16

sun ripe tomatoes, imported buffalo mozzarella, basil, olive oil, roasted peppers

*BEEF CARPACCIO 16

raw sliced beef, baby arugula, parmesan flakes, lemon olive oil dressing



sandwiches + sides

15
TOMATO, MOZZARELLA, BASIL

PROSCIUTTO, ARUGULA, TOMATO, MOZZARELLA

EGGPLANT, SQUASH, MUSHROOM, HUMMUS

choice of: focaccia, baguette or casereccio bread

9

SOFT POLENTA | SPINACH + GARLIC | STEAMED VEGETABLES

MOROCCAN COUS COUS | FRENCH FRIES | SAUTEED STRING BEANS

SAUTEED BROCCOLI | MASHED POTATOES | ROASTED POTATOES | ISRAELI COUS COUS



starters

CALAMARI BASKET 18

fresh squid, tossed in flour deep fried & served w/ a spicy tomato sauce

ASSORTED COLD CUTS 16

prosciutto, mortadella, spicy capocollo, coppa, speck, cacciatorini

CHEESE FONDUE 15

fontina & gorgonzola, white truffle oil, crispy crostini

*CHICKEN LIVERS 13

sautéed in oil & sage, glazed with balsamic reduction over crouton

*BAKED MUSSELS 14

prince edward island mussels on the 1/2 shell with parsley & garlic pesto

ASSORTED GRILLED VEGETABLES 14

squash, zucchini, radicchio, eggplant, endive, portobello, peppers & onions

*CURRY MUSSELS 14

prince edwards mussels sautéed with curry in a light cream sauce, garlic croutons

POLENTA MUSHROOMS 14

soft polenta topped with assorted sautéed mushrooms, fontina, truffle oil

CHEESE PLATES

one 12 | three 22 | five 25

served with apricot preserves & walnut raisin bread

irish cheddar - cow, nutty & sharp

gorgonzola dolce - cow, ripe & full

grana padano - cow, nutty & mild

ricotta salata - sheep, smoky & dry

smoked scamorza - cow, soft & smoky

brillat savarin - cow, creamy & intense

fontina - cow, soft & velvety

brie - cow, soft & creamy

humbolt fog - goat, tangy & aromatic

taleggio - cow, soft & intense



cheese



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pasta

entrée size available for additional 6

SPINACH RICOTTA RAVIOLI 16
homemade, butter & sage

PENNE 15
tomato sauce, mozzarella & fresh basil

VEAL RAVIOLI 16
homemade, in a prosciutto cream sauce

GNOCCHI 16
homemade, ground veal, sage & carrot ragu'

SPINACH ANGEL HAIR 16
homemade, in a shrimp, radicchio & fresh tomatoes sauce

*SPAGHETTI CLAMS 16
baby clams, garlic, white wine & dash of fresh tomatoes

RIGATONI 15
eggplant, tomato sauce, grated ricotta salata

TAGLIATELLE BOLOGNESE 16
homemade, 100% beef ragu', tomato sauce

BIGOLI 16
homemade, lamb ragu', tomatoes sauce

SPINACH PAPPARDELLE 17
homemade, duck & mushrooms ragu', cream sauce

LINGUINI 15
bacon, onions & tomato sauce

FUSILLI CALABRESI CACIO E PEPE 16
homemade pasta w/ cacio cheese & cracked black pepper

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



mains

*GRILLED CHICKEN PAILLARDE 21
pounded chicken breast w/ roasted potatoes & mixed greens

CHICKEN MILANESE 22
breaded chicken breast w/ arugula salad & roasted potatoes

ROASTED CORNISH HEN 24
in a caper & lemon sauce w/ mashed potatoes & sautéed spinach

LAMB SHANK 24
braised w/ winter spices, vegetables & red wine, served w/ israeli cous cous

ITALIAN SAUSAGES 23
grilled, served w/ broccoli & roasted potatoes

*BEEF BURGER 13
w/ lettuce, tomato & french fries add: blue, fontina or cheddar cheese for 1

*GRILLED SHRIMP 23
served w/ moroccan cous cous & tomatoes onions salad

*GRILLED SALMON STEAK 24
served w/ sautéed spinach

GRILLED CALAMARI 25
served over greens w/ fresh tomatoes & red onions

*MUSSELS 17
prince edwards island mussels sautéed w/ garlic, capers & white wine sauce

BAKED STRIPED BASS 27
w/ artichokes & potatoes

GRILLED STRIPED BASS 26
served w/ sautéed spinach

underlined items are available gluten free.
⚠ are you celiac?
please tell your server.