

## Appetizers

### Wood fired Pizza...

Sweet Italian Sausage and roasted pepper pie with fresh oregano, smoked caciocavallo and shaved red onion

### Bread and Fish Soup

Local Haddock fillet with Leeks, grilled levain and fresh oregano...swirled with rouille

### Insalata Trecolore with Primo Pork Confit & Wisconsin Blue Cheese

poached pears, quince and smoked almonds with a sherry vinaigrette

### Arugula Salad with shaved Beef Bresaola

shaved pecorino, lemon and Extra Virgin Olive Oil

### Black Pepper and Molasses glazed Smoked Quail a la plancha

Hoppin john salad, frilly mustard greens

### Charcuterie Board

House mortadella,, country pate, rilette cake and head cheese with pickles, toasted baguette and house made mustard 18

### Tender Baby Autumn lettuces & herbs

with house barrel~aged red wine vinaigrette

### Hudson Valley Foie Gras Two Ways Au Torchon with a Macédoine of brûléed fruits

seared on toasted brioche with primo ham and a passion fruit jus

### Farmer Salad

frisée, romaine and radicchio lettuces tossed with a lemon~parmesan vinaigrette  
olive oil fried croutons, house~made bacon and a backyard poached egg

### Baby Red and Green Romaine with Creamy Anchovy dressing

toasted walnuts, shaved red onion, pecorino and white anchovy

### CLAMS!!! Razor clams roasted with bacon, scallion and Arugula butter

Littleneck Clams roasted with sweet red pepper butter and levain crumb on a bed of sea beans

## Pasta

### House made Rigatoni with Hot Italian Sausage

rapini, roasted tomatoes and herbs in a tomato pepper sauce topped with silky ricotta & broccolini

### Saffron Linguine Sicilian Style with Smoked Swordfish

Eggplant, capers, and passato with roasted tomatoes, mint and basil

### Hand rolled Cavatelli with grilled Sherry marinated Backyard Chicken

Primo chicken grilled and tossed with wild mushrooms and Perigord truffles and Tat Soi

### Pappardelle alla Bolognese

pork and beef ragu tossed with parsley noodles, basil and spinach, topped with smoked Caciocavallo

### Truffled Kale and Potato filled Ravioli with Braised Waygu Beef Brisket

Black trumpet mushrooms & shaved Truffles

## Mains

### Whole Wood Roasted Daurade with Meze

orange, pomegranate and pistachio cous cous, roasted eggplant puree, pickles, olives and rosemary flatbread

### Sautéed scaloppini of Pork "Saltimbocca"

roast garlic mashed potato, garden spinach, prosciutto and a sage~mushroom Madeira jus

### Pan Seared Diver Scallops with a chanterelle butter sauce

fried "Tuada" and onion filled raviolini, roasted gilfeather turnips, turnip greens and pickled chanterelles

### Local Grass fed "NY Strip" Steak with Roast Marrow Bone and Marmellata

fingerling potato, baby green beans and cipolline onions

### Pan Roasted Branzino Fillet with steamed tiny Clams

crisp fried polenta, soffritto, sea beans and chorizo

### Grilled Venison Au Poivre

Anson Mills Farro, turnip~apple mousseline, roasted carrots and Brussels..pomegranate salad

### Backyard Raised Chicken a la Milanese

lemony breaded and panfried with baby carrots, turnips and cipolline onions, fingerling potato arugula & frisee