

**DAILY
SPECIALS**



RISOTTO with Porcini and Black Truffle 26

MARTEDÌ:

ZUPPA di Pesce 26

MERCOLEDÌ:

PORK LOIN SALTIMBOCCA 26

GIOVEDÌ:

TUNA al Tarocco26

VENERDÌ:

CRISPY SKATE alla Puttanesca 26

SABATO:

LAMB SHANK with Parsnips 26

DOMENICA:

LASAGNE alla Napoletana 26

DOLCI

TRIS DI BISCOTI 9



TO GO

914-253-5690

or

914-939-3111

Pick up at 18 Mill Street

Sunday and Monday noon to 8:45

Tuesday and Wednesday noon to 9:45

Thursday through Saturday noon to 10:45

PIZZA

MARGHERITA, Tomato, Mozzarella and Basil 12

MARINARA, Tomato, Garlic and Oregano 10

GOAT CHEESE with Pistachios and Truffle Honey 15

QUATTRO FORMAGGI 15

BUTTERNUT SQUASH with Black Pepper Ricotta 14

CLAMS with Garlic and Oregano 15

CAPRICCIOSA, Artichokes, Prosciutto Cotto and Crimini 15

PROSCIUTTO, Tomato, Mozzarella and Arugula 15

PEPPERONI with Tomato and Mozzarella 13

SAUSAGE with Smoked Mozzarella and Rapini 15

MEATBALLS with Jalapeños, Tomato and Fontina 15

POTATOES with Brussels Sprouts and Pancetta 14

MORTADELLA with Roasted Peppers and Garlic 15

GUANCIALE with Black Truffles and Sunny Side Egg 19

ANTIPASTI

VERDURA 9

FARRO with Pickled Pumpkin
and Smoked Mozzarella

ROASTED BEETS Agrodolce

MARINATED CRIMINI

SWEET PEPPERS

EGGPLANT Caponata

PESCE 10

SMOKED TROUT with Apples and Horseradish

FRUTTI DI MARE

SARDINES Scapece

CRAB with Piquillos

BACCALA Mantecato

CARNE 11

PROSCIUTTO San Daniele

PROSCIUTTO di Parma

SPECK

INSALATE

TARRY GREENS with White Bean Vinaigrette 10

GORGONZOLA with Walnuts 13

NANCY'S Chopped Salumi Salad 13

ROASTED AUTUMN VEGETABLES with

Coach Farm Goat Cheese 12

GRILLED OCTOPUS with Potatoes

and Blood Vinaigrette 14

PASTA

BUCATINI all'Amatriciana 17

FUSILLI alla Crazy Bastard 17

PUMPKIN FIORE with Sage Butter 16

GARGANELLI with Funghi Trifolati 18

BLACK FETTUCCINE w/ Rock Shrimp and Chilis 19

LINGUINE with Clams, Chilis and Pancetta 18

BAVETTE alla Norma with Ricotta Salata 16

GNOCCHI with Wild Boar and Pecorno 18

ORECCHIETTE w/ Fennel Sausage and Rapini 17

TAGLIATELLE Bolognese 18

FONTINA AGNOLOTTI with Truffles

FETTUCCINE with Chanterelles and Thyme 18

SECONDI

EGGPLANT alla Parmigiana 19

POLLO FRANCESE with Artichokes and Capers 23

SALMON with Lentils and Cippolini 25

WILD STRIPED BASS alla Livornese 26

BRASATO AL BAROLO with Polenta and Horseradish 26

LAMB CHOPS with Butternut Caponata 29

GRILLED RIBEYE with Porcini and Roasted Potatoes 29

GRILLED PORK CHOP with Parsnips and Quince 26

GRILLED VENISON with Chanterelles and Saba 27

SKIRT STEAK with Roasted Peperonata 26

OSSO BUCO alla Milanese with Fregola 30

CONTORNI

ROASTED CAULIFLOWER with Capers 9

FREGOLA with Butternut Squash 9

RAPINI with Roasted Garlic 9

POLENTA with Grilled Scallions 9

ROASTED POTATOES with Rosemary 9

BRUSSELS SPROUTS with Pancetta 9