



ANTIPASTI

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| Octopus Carpaccio with orange and grapefruit segment | 24 |
| Warm lobster with burrata, confit cherry tomatoes, and lychee sauce | 26 |
| Crudo of hamachi with Kaluga caviar, seasonal truffle, and edible gold leaves | 33 |
| Beef tenderloin tartare with porcini mushroom bouillon with mushrooms | 25 |
| Marinated Ora king salmon, with fennel, dried figs, and stracchino cheese | 25 |
| Zucchini Parmigiana with smoked mozzarella and pomodoro sauce | 22 |
| Gratinated Maine sea scallop with cauliflower sauce | 26 |

INSALATE

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| Baby arugula, orange, string beans and pine nuts with honey dressing | 18 |
| Frisée with taggiasca olives, cherry tomatoes, shaved Grana Padano, and crostini bread with anchovy vinaigrette | 18 |
| Endive, radicchio, caciocavallo, walnuts, and red wine poached pear | 18 |

SOUP

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| Soup of the day | M/P |
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PRIMI PIATTI

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| Tortelloni stuffed with veal and capers, served with light brown sauce | 33 |
| Bottoni stuffed with burrata served with pomodoro sauce | 30 |
| Linguine of Gragnano with manila clams in garlic evoo and crumble almond tarallo | 35 |
| Black squid ink gnocchi with lobster, bone marrow with lobster bisque | 36 |
| Chestnuts Fettuccine with wild boar ragout | 33 |
| Pansotti stuffed with butternut squash served with butter sage sauce | 34 |
| Cavatelli with shellfish ragout | 36 |

SECONDI PIATTI

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| Hanger steak with taleggio, pepper corn sauce, and roasted fingerling potaoes | 52 |
| Wild codfish with warm yellow tomatoes vinaigrette, mussels, and sauteed baby broccolini | 50 |
| Veal ossobuco with saffron risotto Milano style | 55 |
| Maine sea scallops with butternut squash puree, rainbow carrots, and black truffle | 58 |
| Alaskan Artic char with fennel sauce, asparagus, and baby corn | 54 |
| Pan seared duck breast with dry chestnuts, maitake mushrooms, served with rhubarb sauce | 55 |
| Sesame crusted venison loin served with berry sauce, gorgonzola arancino and baby spinach | 58 |

FORMAGGI

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| Chef assortment of Italian cheese served with fruits | 24 |
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CONTORNI

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| Sauteed asparagus with orange zest and pecorino cheese | 12 |
| Roasted fingerling potatoes | 12 |
| Truffle Parmigiano fries | 12 |
| Sauteed spinach with garlic and pine nuts | 12 |

DOLCI

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| Traditional tiramisu | 14 |
| Cannolo with pistachio ricotta cream | 14 |
| Chocolate sponge cake affogato with vanilla ice cream and edible gold leaves | 15 |
| Crème brulee with berries | 14 |
| Artisanal Italian gelati and sorbet | 14 |

EXECUTIVE CHEF ANTONIO SAVINO

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