

## ANTIPASTO

Antipasto Toscano (for two) - a selection of prosciutto Parma, sopressata, mortadella, pecorino cheese and olives	16.00
Burrata e Verdure - burrata mozzarella and grilled vegetables marinated in garlic, parsley and extra virgin olive oil	12.00
Bresaola - cured beef with arugula and shaved grana padano cheese in a olive oil dressing	14.00
Polpo alla Griglia - grilled Portuguese octopus with spicy potato, black olives and celery salad	18.00
Gamberi e Arugula - shrimp and wild arugula with lemon dressing	16.00
Polpettine di Agnello - roasted lamb meatballs in a lemon & white wine sauce with fresh rosemary	12.00
Trippa - tuscan style veal tripes with cannellini red beans	12.00
Clams Casino - stuffed with red peppers, garlic, celery, shallots, butter and topped with bacon	12.00
Polenta al Ragù di Salsiccia - polenta with gorgonzola filling served with robust italian sweet sausage and porcini mushroom meat sauce	12.00

## INSALATA

Insalata di Finocchi - fennel and orange salad with black olives and radicchio	10.00
Caesar Salad - romaine hearts with a garlic, anchovy & parmigiano dressing	10.00
Insalata Mista - House salad with Italian dressing	8.00

## ZUPPE

Zuppa di Farro - a thick Tuscan bean, spelt with julian prosciutto	9.00
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## PRIMI

Spaghetti al Pomodoro - spaghetti with tomato and basil	20.00
Gnocchi al Gorgonzola - potato gnocchi in a creamy gorgonzola sauce with sweet pears	24.00
Tonnarelli con Aragosta - thin home made pasta with lobster reduction, lobster meat, shrimp and a touch of brandy	28.00
Orecchiette alla Salsiccia - "little ears" pasta with Italian sausage and broccoli rabe	24.00
Pappardelle al Cinghiale - wide fresh pasta with wild boar braised in red wine, juniper berries and herbs	24.00
Risotto ai Funghi - carnaroli rice with wild mushrooms and parsley	24.00
Lasagna al Ragù - traditional meat lasagna with bechamel sauce and parmigiano reggiano	24.00

## SECONDI

Galletto al Mattone ...	grilled natural baby chicken with sauteed escarole and beans	24.00
Pollo al Limone ...	parmigiano Reggiano crusted chicken breast in a white wine and lemon sauce	24.00
Scaloppine alla Salvia ...	Veal scaloppine with prosciutto di Parma, melted cheese and sage over spinach	27.00
Salsiccia ...	local sweet Italian sausage with creamy polenta and broccoli rabe	24.00
Fegato alla Veneziana ...	calf liver sauteed with caramelized onions, red wine vinegar and pan seared polenta	25.00
Stinco di Agnello ...	slowly roasted colorado lamb shank with roasted creamy polenta	29.00
Costoletta di Maiale ...	roasted pork chop with apple, caramelized onions and roasted potatoes	28.00
Gamberoni e Fagioli ...	jumbo shrimp with Tuscan style cannellini beans, tomatoes and sage	28.00
Salmone alla Senape ...	pan roasted salmon filet with Dijon mustard sauce and vegetables	27.00
Bistecca con Rughetta ...	grilled New York Angus Sirlion Steak with roasted potatoes and spinach	34.00

## CONTORNI

Spinaci all' Olio ...	spinach sauteed with extra virgin olive oil and garlic	8.00
Broccoletti ...	broccoli rabe sauteed with extra virgin olive oil, garlic and red pepper flakes	12.00
Patate arrosto ...	Roasted potatoes with herbs	7.00
Scarola alla Toscana ...	sauteed escarole, cannellini beans and black olives	9.00

## DRAFT COCKTAILS

French 77 ...	local vodka, muddled strawberries,lemon simple simple syrup, topped off with Prosecco	12.00
Pomegranate Citrus Martini ...	Pama Liquor, lemon simple syrup, lemongello, vodka, cointreau ( w/fine sugar rim)	12.00
Naccarella ...	St George Green Chile vodka, honey thai chili syrup, cointreau, lime and elderflower liqueur, with sage garnish	12.00
Calvodos Mule ...	served in a copper tin cup, lime, local hard cider and local ginger beer	12.00
Cynar Negroni ...	cynar articoke Liguor,choice of gin or vodka with sweet vermouth ( antique formula)	12.00
Jalepeno cucumber Margarita ...	lime juice, jalepeno simple syrup, cucumber juice, cointreau, Milagro silver tequila	12.00

## DRAFT BEER

Paradox pilsner	5%
Adirondackbrewery beaver trail brown ale	5.6%
Millhouse brewery double IPA hubar	7.5%
Catskill brewery dort munder german layer	5.6%
Slop brewery juice bomb	6.5%
Awestruck ginger hibiscus hard cider	7%