

## APPETIZER

- Crispy potato gnocchi - asparagus - pea leave pesto - straciatella cheese - lemon 18
- Wood oven roasted bay scallops - ramps - diced potato - bacon bread crumbs 21
- Roasted Thumbelina carrots and asparagus - Greek yogurt - pistachio dukkah - mint 17
- Maine lobster cakes - asparagus and radish salad - roasted tomato aioli 24
- Salmon belly crudo - mashed avocado - cucumber and dill - chili crisp 21
- Fried calamari - spicy tomato sauce - Thai chili sauce - vinegar peppers 18
- American Wagyu beef carpaccio - arugula - parmesan - mushrooms - truffle 21 \*
- Baby candy cane beets - goat cheese - pistachio - green and red strawberries 17
- Mixed baby lettuce salad- shaved Grana Padano - balsamic - lemon vinaigrette 16
- Tomato and basil soup - Umbrian olive oil - haloumi croutons 14
- Organic romaine hearts - caesar dressing - focaccia croutons 16\*
- Chopped Greek salad - red wine and herb vinaigrette - feta cheese 17

## P I Z Z A

- Tomato sauce - shredded mozzarella or fresh mozzarella - basil 21
- Sausage - tomato sauce - hot cherry peppers - mozzarella - sweet onions 23
- Prosciutto San Daniele - sliced tomatoes - baby arugula - fresh mozzarella 25
- Pepperoni - tomato sauce - caramelized onion - spicy honey - Sicilian oregano 23
- Wild mushrooms - melted leeks - burrata - truffle puree - mozzarella 24

**Chefs - Albert DeAngelis - Matthew Mc Nerney - Mike Rodriguez**  
**General Manager - Fisnik Kadrija**

## P A S T A

- Penne rigate - tomato basil or vodka tomato cream with pancetta and onion 21
- English pea and sheep milk ricotta ravioli - leeks and black truffle - crispy prosciutto 27
- Pappardelle - morel mushroom cream - thyme roasted mushrooms - burrata 30
- Occhi di Lupo - all beef Bolognese sauce - mushrooms - herb ricotta 28
- Linguine fini - Manila clams - olive oil - garlic - white wine - parsley - red pepper flakes 30
- Zucchini spaghetti "Zoodles"- chicken and spinach meatballs - cherry tomatoes 29
- Spicy lobster fettuccine (3 oz.) - Calabrian chili - cherry tomatoes - baby arugula 38
- Brown rice pasta - garbanzo beans - Spring herb pesto - braised greens - manouri 26

## ENTRÉE

- Sea scallops with braised leeks and truffled baby peas - white ver jus 36
- Hidden fjord salmon - white and green asparagus - beefsteak tomato - ramp pesto 37
- Jumbo lump crab - Carnaroli rice - artichokes - asparagus - mushrooms - espelette 35
- Australian lamb rack - heirloom white beans - watercress - morel mushroom mustard 39
- Wood oven roasted Amish chicken - roasted vegetables and potatoes - natural jus 29
- Allen Bros. 12 oz. N.Y. strip steak - French fries - sherry vinegar - mushrooms 42\*
- Slow braised short rib "Osso Buco" crisy brussel sprouts - horseradish - pickled onion 38
- Dry aged C.A.B. burger - brioche roll - provolone - peppadew mayo - French fries 24\*
- Breast of chicken "Milanese" marinated tomatoes - baby arugula - fresh mozzarella 29
- Salad with chicken 29 / shrimp 34 / salmon 37 / scallops 36
- Mixed greens / Organic romaine / Chopped Greek

## S I D E S

- Braised Greens 10
- Roasted Vegetables 10
- Grilled Asparagus 12
- Roasted baby potatoes 10
- French Fries - Truffle Aioli 10
- Heirloom Beans 10

# WINE

<b>Prosecco</b> Isotta Manzoni, Italy	12/48	<b>Montepulciano</b> , Valle Martello, Abruzzo, Italy	12/48
<b>Rose</b> , Whispering Angel, Provence	16/64	<b>Rioja</b> , Crianza, Palacios Remondo, La Vendimia	14/56
<b>Pinot Grigio</b> , Vigneti de Sole, Italy	12/48	<b>Pinot Noir</b> , Iris, Willamette Valley, Oregon	16/64
<b>Grüner Veltliner</b> , Höppler, Austria	14/56	<b>Bordeaux</b> , Chateau du Taillan, Haut-Medoc	18/72
<b>Gavi de Gavi</b> , Picollo, Italy	14/56	<b>Cabernet Sauvignon</b> , Oberon, Napa	18/72
<b>Sancerre</b> , Domaine Rene Malleron, France	16/64	<b>Malbec</b> , Aruma, Lafite Rothschild, Argentina	12/48
<b>Chadonnay</b> , Joseph Drouhin, Macon-Villages	14/56	<b>Super Tuscan</b> , Villa Antinori, Tuscany	16/64
<b>Chadonnay</b> , Sonoma Cutrer, California	16/64	<b>Brunello di Montalcino</b> , Coldisole, Tuscani	24/98
<b>Italian Whites</b>		<b>Italian Reds</b>	
300 <b>Champagne</b> , Moutard Père & Fils, Brut, 21	90	401 Castello di Monsanto, Riserva, <b>Chianti</b> Classico, 17	80
301 Rose <b>Champagne</b> , Louis Dumont, Brut	80	402 Produttori del <b>Barbaresco</b> , Piedmont, 17	115
302 Isidoro Polencic, <b>Pinot Grigio</b> , Collio, 19	50	403 Boscarelli, Vino Nobile di <b>Montepulciano</b> , Abruzzo 18	90
303 Livio Felluga, <b>Pinot Grigio</b> , Friulli, 20	60	404 Gaja, Ca' Marcanda "Promis", <b>Blend</b> , Tuscany, 19	125
304 Feudi di San Gregorio, <b>Greco di Tufo</b> , 19	60	405 Antinori, Tignanello, <b>Blend</b> , Tuscany, 18	275
305 Antinori, <b>Orvieto</b> Classico, Umbria, 20	45	407 Bel Colle, Monvigliero, <b>Barolo</b> , Piedmont, 17	120
306 Antinori, <b>Vermentino</b> , Bolgheri, 20	60	408 Tenuta La Fortuna, <b>Brunello di Montalcino</b> , 16	275
307 Inama, <b>Soave</b> Classico, Veneto, 19	45	409 Masi, Costasera Classico, <b>Amarone</b> , Veneto, 15	175
308 Santa Margherita, <b>Pinot Grigio</b> , Valdadige 20	65	410 Bertani, <b>Valpolicella</b> , Classico, Veneto, 12	275
309 La Scolca Black Label, <b>Gavi de Gavi</b> , 19	105	<b>American Reds</b>	
310 Bisci, Vigneto Fogliano, <b>Verdicchio</b> , 20	50	431 Au Bon Climat, <b>Pinot Noir</b> , Santa Barbera, 19	80
<b>American Whites</b>		432 Silverado, <b>Merlot</b> , Napa, 17	75
320 Honig, <b>Sauvignon Blanc</b> , Napa, 20	65	433 Oren Swift Palermo, <b>Cabernet Sauvignon</b> , Napa 19	95
321 Cakebread, <b>Sauvignon Blanc</b> , Napa, 20	75	434 Honig, <b>Cabernet Sauvignon</b> , Napa, 17	125
322 Jordan, <b>Chadonnay</b> , Russian River, 18	85	435 Cakebread, <b>Cabernet Sauvignon</b> , Napa, 18	175
323 Cakebread, <b>Chardonnay</b> , Napa, 20	95	436 Silver Oak, <b>Cabernet Sauvignon</b> , Alexander Valley, 16	200
325 Far Niente, <b>Chardonnay</b> , Napa, 19	150	437 Opus One, <b>Cabernet Sauvignon</b> , Napa 18	600
326 Blindfold, <b>White Blend</b> Prisoner, California 17	65	438 Prisoner Wine Co, The Prisoner, <b>Blend</b> , Napa, 19	155
<b>Rest of World Whites</b>		439 Stag's Leap, <b>Petite Syrah</b> , Napa, 18	85
341 Chateau de <b>Sancerre</b> , Loire, 19	80	<b>Rest of World Reds</b>	
342 Don Olegario, <b>Albarino</b> , Spain, 18	60	451 Joseph Drouhin, Cote du Beaune, <b>Burgundy</b> , 19	120
343 Marques de Riscal, <b>Vardejo</b> Spain, 20	45	452 Louis Jadot, Gevrey-Chambertin, <b>Burgundy</b> , 18	145
344 La Doucette, <b>Pouilly - Fume</b> , Loire, 18	95	453 Chateau Meyney, Saint Estephe, <b>Bordeaux</b> , 18	105
345 Chateau Carbonieux, <b>Bend</b> , <b>Bordeaux</b> , 19	110	454 Moulin de Duhart, Pauillac, <b>Bordeaux</b> , 18	135
346 Louis Jadot, <b>Pouilly-Fuisse</b> , Burgundy, 20	95	455 Chateau Talbot, Saint Julien, <b>Bordeaux</b> , 15	225
347 Clos du Bourg, <b>Chenin Blanc</b> , Vouvray 17	95	456 Alion, Vega Sicilia, <b>Tempranillo</b> , Ribera del Duero, 14	250
		456 Bodegas Muga, Riserva, <b>Rioja</b> , Spain, 18	85
		457 Bramare, Valle de Uco, <b>Malbec</b> , Mendoza, 17	90

# COCKTAILS 16

<b>Don Johnson</b>
<i>Tito's vodka, Torn mint, Grapefruit juice</i>
<b>Blueberry Mojito</b>
<i>Silver rum, Lime, Mint, Homemade blueberry syrup</i>
<b>Pear Martini</b>
<i>Grey Goose Pear vodka, Prosecco, Elderflower liquor</i>
<b>Paloma Picasso</b>
<i>Mezcal tequila, Grapefruit, fresh lime, pomplemousse</i>
<b>My Italian Cousin</b>
<i>Ford's gin, Aperol, Lime juice, Sweet vermouth</i>
<b>Fort Knox</b>
<i>Redemption Bourbon, Pineapple, Fresh lemon, Honey syrup</i>
<b>Poison Ivy</b>
<i>Ford's gin, chartreuse, Fresh lemon, Basil, Club soda</i>
<b>Cruisin' Cadillac</b>
<i>Blanco and reposado tequila, Grand Marnier, Lime juice, Orange, Agave</i>
<b>Cool as a Cucumber</b>
<i>Organic cucumber vodka, Mint, Lemon, Muddled cucumber</i>
<b>Arnold's Day Off</b>
<i>Rye Whiskey, Iced tea, Mint, Fresh lemon</i>

# BEER

<b>NIPA</b> , Juice Bomb, Sloop Brewing, 12 oz cans	8
<b>IPA</b> , Wrench, Industrial Arts, NY 7.2% 16oz	12
<b>Session IPA</b> , 18 Watt, Singlecut 16 oz cans	10
<b>Lager</b> , Peroni, Italy 5.1%	8
<b>Wheat</b> , Allagash White, ME 5.1%	8
<b>Pale ale</b> , Bird Post, Kent Falls, CT, 16oz 5%	14
<b>Pilsner</b> , The Hollow, Kent Falls, CT, 16oz 5%	12
<b>Stout</b> , Nitro Milk Stout, Left Hand 6.0%	8
<b>Cider</b> , Hudson North, Dry Hazy Cide, NY 5%	8

# IN GOOD SPIRITS

<b>TEQUILLA</b>	
Casamigos <b>Blanco</b> , Mexico	16
Casamigos <b>Repo/Anejo</b> , Mexico	18-20
Clase Azul <b>/Reposado</b> , Mexico	48
Clase Azul <b>/Anejo</b> , Mexico	125
Cincoro <b>Blanco</b> , Mexico	26
Herradura Ultra <b>Anejo</b> , Mexico	22
<b>MEZCAL</b>	
Clase Azul <b>/Mezcal</b> , Mexico	85
Los Amantes <b>Reposado</b> , Mexico	20
Amaras <b>Mezcal</b> Verde, Mexico	14
Dos Hombres, <b>Mezcal</b> , Joven, Mexico	18
<b>WHISKEY</b>	
Litchfield <b>Bourbon</b> , Connecticut	18
Basil Hayden's <b>Bourbon</b> , Kentucky	20
Hudson Baby <b>Bourbon</b> , NY	18
Jefferson's Ocean <b>Bourbon</b> , Kentucky	28
Redemption <b>Bourbon</b> , Indiana	14
Whistle Pig 10yr <b>Rye</b> , Vermont	28
High west <b>Double Rye</b> , Utah	14
A Midwinter nights dram <b>Rye</b> , Utah	22
Oban Little bay <b>Single Malt</b> , Scotland	26
<b>GIN</b>	
Nolet's <b>Dry</b> , Netherlands	14
Barr Hill <b>Honey</b> , Vermont	14
Brooklyn <b>Small Batch</b> , NY	14
Monkey 47 <b>Dry</b> , Germany	18
<b>RUM</b>	
Diplomatico, Venezuela	14
Ron Zacapa, Guatemala	16

