

MENU

STARTERS

Maria's Onion Soup

Tuscan-style thick onion & bread soup with Parmesan cheese
11.

Spicy Grilled Octopus and Spicy Shishito Peppers

served on a bed of homemade caponata
16.

Gnudi di Ricotta

Coach Farm Goat Ricotta Dumplings, sautéed with
assorted pumpkin squash Prosciutto, butter & sage
16

Mark's Campagna Meatballs

with San Marzano plum tomato sauce
15.

Autumn Salad

beets, pumpkin, pumpkin seeds, arugula, goat cheese
& Griffou dressing
14.

Sicilian Fritto Misto Plate

calamari, four-cheese croquette, arancini, artichokes, parsley & capers,
flash fried & served with lemon and sea salt
15.

Roman Gnocchi with Chanterelles

semolina dumplings with chanterelles cooked in a sherry & cream sauce
16.

Carpaccio of Grass-Fed Beef

with Satur Farms arugula, shaved raw mushrooms, celery,
Monini olive oil & Vermont Spring Brook Farm Tarentaise cheese
16.

Griffou Chopped Salad

Satur Farms greens with chopped fennel, zucchini & celery, with roasted almonds,
apple, pear, croutons & Griffou dressing
12.

with Jasper Hill Farm Bayley Hazen Blue cheese **add 3.**

PASTE

Penne all'Aglio, Olio e Pomodoro

Mark's spicy, garlicky tomato sauce
with fresh basil
19.

Spaghetti with Mark's Baby Clam Sauce

New Zealand cockles sautéed with Long Island garlic, olive oil,
crushed red pepper & a touch of tomato
22.

Rigatoni with Bitter Greens

Tuscan kale, broccoli rabe, dandelion greens, sautéed with olive oil, local garlic
& Italian sausage
21.

Fusilli alla Brunellesechi

pasta tossed with a spicy red wine beef ragu
21.

Lasagna della Nonna

layers of fresh pasta sheets baked with tomato sauce, bechamel,
Bolognese sauce and Parmesan cheese
22.

Cannelloni del Giorno - P/A

MAIN COURSES

Spicy Half Eberley Farm Chicken “under a brick”

grilled with herbs & crushed red pepper, served with green beans & mashed potatoes
26.

Sole Milanese

Lightly breaded local sole pan sautéed
& topped with an arugula, endive, red onion & radicchio salad
28.

Fish of the Day

P/A

Cacciucco alla Livornese

shrimp, scallops, mussels, clams, octopus & squid, in a spicy white wine & tomato broth
with garlic bruschetta
31.

Hudson Valley Roast Suckling Pig

pulled suckling pig slowly roasted with garlic, rosemary, black pepper & fennel pollen
with a port wine sauce, served on grilled peasant bread with roasted Brussels sprouts
28.

Mixed Grill of Small Birds

herb-marinated & grilled, quail & squab with garlic & lemon served
with roasted Brussels sprouts & roasted potatoes
28.

Creekstone Brisket of Beef

braised in a red wine sauce & served with mashed potatoes
26.

Boneless Aged Creekstone Farms Rib-Eye alla Fiorentina

grilled, sliced and seared with olive oil, lemon & fresh herbs
served with hand-cut French fries
39.

Wild Boar alla Befa

wild boar braised in red wine with nutmeg & cumin served with
Wild Hive Farm coarse polenta
28.

The Burger

Hudson Valley beef on a brioche bun with Vermont cheddar
served with hand-cut French fries
18.

Chef Mark Strausman
Chef de Cuisine Adam Slamon