

APPETIZER		
ROASTED TOMATO AND BASIL SOUP	-----	\$15
<i>croutons - Umbrian olive oil</i>		
VEAL MEATBALLS	-----	\$18
<i>spicy tomato sauce - herb ricotta cheese</i>		
FRIED PROVOLONE	-----	\$18
<i>Calabrian chili - pesto - vodka sauce</i>		
CRISPY BRUSSELS SPROUTS	-----	\$17
<i>white beans - lemon - smoked bacon - parmesan</i>		
BAKED BURRATA EN CROUTE	-----	\$21
<i>sun dried peppers - San Daniel prosciutto</i>		
PRINCE EDWARD ISLAND MUSSELS	-----	\$18
<i>white wine - lemon - herbs - Calabrian chili - crostini</i>		
FRIED CALAMARI	-----	\$21
<i>spicy tomato sauce - Thai chili sauce - fresh lemon</i>		
YELLOW FIN TUNA CRUDO	-----	\$24
<i>avocado - tamari and ginger vinaigrette - crisp vegetables</i>		
EGGPLANT PARMESAN	-----	\$21
<i>oven baked eggplant - fresh mozzarella</i>		
CRISPY GNOCCHI SALAD	-----	\$19
<i>red grapes - goat cheese - trevisano and frisee</i>		
CRAB AND SCALLION CROQUETTES	-----	\$19
<i>lemon and caper aioli - dill</i>		
ORGANIC ROMAINE HEARTS	-----	\$16
<i>Caesar dressing - croutons - shaved parmesan - crispy shallots</i>		
MIXED BABY LETTUCE	-----	\$16
<i>balsamic and lemon vinaigrette - shaved Parmigiano Reggiano</i>		
ARUGULA AND HONEY GEM LETTUCE	-----	\$18
<i>apple - dried cranberries - pecans - haloumi - sherry vinegar</i>		
CHOPPED GREEK SALAD	-----	\$17
<i>feta cheese - red wine vinegar - fresh oregano</i>		

PIZZA		
“MARGHERITA”	-----	\$21
<i>tomato sauce - shredded or fresh mozzarella - basil</i>		
PEPPERONI	-----	\$22
<i>caramelized onions - fresh oregano - spicy honey</i>		
PROSCIUTTO SAN DANIELE	-----	\$24
<i>sliced tomatoes - fresh mozzarella - baby arugula</i>		
ITALIAN SAUSAGE	-----	\$22
<i>tomato sauce - sweet onions - hot cherry peppers</i>		
ROASTED MUSHROOMS	-----	\$24
<i>organic spinach - fresh thyme - black truffle puree - burrata</i>		

SIDE		
MASHED POTATOES - 12	RED QUINOA AND RICE - 12	
ORGANIC SAUTEED SPINACH - 14	GRILLED BROCCOLINI - 14	
FRENCH FRIES - 12	ROASTED CAULIFLOWER - 14	



Rye, NY
Since 2003

PASTA	
POTATO GNOCCHI	----- \$25
<i>Tomato basil sauce or vodka tomato cream with pancetta and onions</i>	
RICOTTA CAVATELLI	----- \$28
<i>talleggio fonduta - porcini mushrooms - brown butter bread crumbs - walnuts</i>	
RUSTICHELLA CASARECCE	----- \$28
<i>Italian sausage- baby peas - shallots - tomato cream</i>	
OCCHIO DI LUPO	----- \$28
<i>Ragu alla Bolognese - mushrooms - herb ricotta cheese</i>	
ZUCCHINI SPAGHETTI “ZOODLES”	----- \$28
<i>eggplant meatballs - cherry tomatoes - ricotta salata</i>	
AMERICAN WAGYU BEEF RAVIOLI	----- \$28
<i>wild mushrooms - Marsala wine - crispy parmesan</i>	
SPICY LOBSTER TAGLIATELLE	----- \$38
<i>cherry tomatoes - Calabrian chili - baby arugula</i>	
LINGUINE FINI	----- \$30
<i>Manila clams- olive oil - garlic - white wine - parsley - red pepper flakes</i>	

ENTREE	
SPICY SALMON OR TUNA BOWL	----- \$29
<i>mixed vegetables - jasmine rice - red quinoa - avocado</i>	
HIDDEN FJORD SALMON	----- \$36
<i>braised endive - celery root - basil seeds - pomegranate</i>	
BONELESS SHORT RIBS	----- \$37
<i>cacio e pepe polenta - root vegetables - balsamic roasted mushrooms</i>	
WILD PARMESAN CRUSTED HALIBUT	----- \$38
<i>chopped tomatoes - chives - white wine butter sauce</i>	
BLACK SEA BASS ALL 'AMATRICIANA	----- \$35
<i>guanciale - caramelized leeks - crispy potato gnocchi</i>	
ICELANDIC COD	----- \$34
<i>grilled broccolini - kumquat agrodolce - fennel pollen</i>	
ALLEN BROTHERS HAMBURGER	----- \$23
<i>Tillamook cheddar - Dijonaise - French fries</i>	
12 OZ. C.A.B. N.Y. STRIP	----- \$42
<i>steak fries - rosemary aioli - mushrooms - sherry vinegar</i>	
WOOD ROASTED NATURAL CHICKEN	----- \$30
<i>Roasted vegetables- Chicken gravy</i>	
CHICKEN MILANESE	----- \$29
<i>arugula - cherry tomato - mozzarella</i>	
CHICKEN SCARPARIELLO	----- \$29
<i>Italian sausage - rosemary - cherry peppers - spinach</i>	
CHICKEN PARMESAN	----- \$29
<i>over linguini pomodoro</i>	
ENTRÉE SALADS: CAESAR / MIXED / CHOPPED/ ARUGULA	
<i>with chicken - \$29, with salmon - \$36, with shrimp - \$35</i>	

If you have a food allergy, please speak to the owner, manager, chef, or your server.

Chefs, Albert DeAngelis, Matthew McNerney, Elmer Ramos
General Manager - Pedro Celestino