

## APPETIZER

<b>ROASTED TOMATO AND BASIL SOUP</b>	-----	<b>\$15</b>
<i>croutons - Umbrian olive oil</i>		
<b>VEAL MEATBALLS</b>	-----	<b>\$18</b>
<i>spicy tomato sauce - herb ricotta cheese</i>		
<b>ROASTED BEETS AND BABY CARROTS</b>	-----	<b>\$18</b>
<i>Greek yogurt - orange zest - pistachios - fennel pollen</i>		
<b>LIONI BURRATA</b>	-----	<b>\$21</b>
<i>Asparagus - San Daniele prosciutto - strawberry rhubarb agrodolce</i>		
<b>PRINCE EDWARD ISLAND MUSSELS</b>	-----	<b>\$18</b>
<i>white wine - lemon - herbs - Calabrian chili - crostini</i>		
<b>FRIED CALAMARI</b>	-----	<b>\$21</b>
<i>spicy tomato sauce - Thai chili sauce - fresh lemon</i>		
<b>YELLOW FIN TUNA CRUDO</b>	-----	<b>\$24</b>
<i>avocado - tamari and ginger vinaigrette - crisp vegetables</i>		
<b>EGGPLANT PARMESAN</b>	-----	<b>\$21</b>
<i>oven baked eggplant - fresh mozzarella</i>		
<b>GOAT CHEESE STUFFED GNOCCHI</b>	-----	<b>\$19</b>
<i>Morel mushroom cream - baby peas - crispy prosciutto</i>		
<b>CRAB AND SCALLION CROQUETTES</b>	-----	<b>\$19</b>
<i>Nduja tartare sauce</i>		
<b>ORGANIC ROMAINE HEARTS</b>	-----	<b>\$16</b>
<i>Caesar dressing - croutons - shaved parmesan - crispy shallots</i>		
<b>MIXED BABY LETTUCE</b>	-----	<b>\$16</b>
<i>balsamic and lemon vinaigrette - shaved Parmigiano Reggiano</i>		
<b>HONEY GEM LETTUCE SALAD</b>	-----	<b>\$18</b>
<i>Snow peas - avocado - crispy quinoa - halloumi - dill vinaigrette</i>		
<b>CHOPPED GREEK SALAD</b>	-----	<b>\$17</b>
<i>feta cheese - red wine vinegar - fresh oregano</i>		

## PIZZA

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

## SIDE

MASHED POTATOES - 12	RED QUINOA AND RICE - 12
ORGANIC SAUTEED SPINACH - 14	GRILLED ASPARAGUS - 14
FRENCH FRIES - 12	



Rye, NY  
Since 2003

## PASTA

<b>POTATO GNOCCHI</b>	-----	<b>\$25</b>
<i>Tomato basil sauce or vodka tomato cream with pancetta and onions</i>		
<b>RICOTTA CAVATELLI</b>	-----	<b>\$28</b>
<i>“cacio e pepe” - spring vegetables - lemon</i>		
<b>RUSTICHELLA CASARECCE</b>	-----	<b>\$28</b>
<i>Italian sausage- baby peas - shallots - tomato cream</i>		
<b>OCCHIO DI LUPO</b>	-----	<b>\$28</b>
<i>Ragu alla Bolognese - mushrooms - herb ricotta cheese</i>		
<b>ZUCCHINI SPAGHETTI “ZOODLES”</b>	-----	<b>\$28</b>
<i>eggplant meatballs - cherry tomatoes - ricotta salata</i>		
<b>AMERICAN WAGYU BEEF RAVIOLI</b>	-----	<b>\$28</b>
<i>wild mushrooms - Marsala wine - crispy parmesan</i>		
<b>EGG FETTUCINE WITH LOBSTER</b>	-----	<b>\$38</b>
<i>asparagus - lobster cream - fresh tarragon</i>		
<b>LINGUINE FINI</b>	-----	<b>\$30</b>
<i>Manila clams- olive oil - garlic - white wine - parsley - red pepper flakes</i>		

## ENTREE

<b>SPICY SALMON OR TUNA BOWL</b>	-----	<b>\$29</b>
<i>mixed vegetables - jasmine rice - red quinoa - avocado</i>		
<b>HIDDEN FJORD SALMON</b>	-----	<b>\$36</b>
<i>grilled asparagus - maitake mushrooms - crispy quinoa - lemon tarragon butter</i>		
<b>SLICED BONELESS LAMB LOIN</b>	-----	<b>\$37</b>
<i>crispy gnocchi - pancetta - spring vegetables</i>		
<b>WILD PARMESAN CRUSTED HALIBUT</b>	-----	<b>\$38</b>
<i>chopped tomatoes - chives - white wine butter sauce</i>		
<b>GRILLED BRANZINO</b>	-----	<b>\$35</b>
<i>caulini - grilled spring relish - preseeded lemon</i>		
<b>ALLEN BROTHERS HAMBURGER</b>	-----	<b>\$23</b>
<i>Tillamook cheddar - Dijonaise - French fries</i>		
<b>12 OZ. C.A.B. N.Y. STRIP</b>	-----	<b>\$42</b>
<i>steak fries - rosemary aioli - mushrooms - sherry vinegar</i>		
<b>WOOD ROASTED NATURAL CHICKEN</b>	-----	<b>\$30</b>
<i>Roasted vegetables- Chicken gravy</i>		
<b>CHICKEN MILANESE</b>	-----	<b>\$29</b>
<i>arugula - cherry tomato - mozzarella</i>		
<b>CHICKEN SCARPARIELLO</b>	-----	<b>\$29</b>
<i>Italian sausage - rosemary - cherry peppers - spinach</i>		
<b>CHICKEN PARMESAN</b>	-----	<b>\$29</b>
<i>over linguini pomodoro</i>		
<b>ENTRÉE SALADS: CAESAR / MIXED / CHOPPED/ HONEY GEM</b>		
<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