

APPETIZER

ROASTED TOMATO AND BASIL SOUP	-----	\$15
<i>croutons - Umbrian olive oil</i>		
VEAL MEATBALLS	-----	\$18
<i>spicy tomato sauce - herb ricotta cheese</i>		
ROASTED BEETS AND BABY CARROTS	-----	\$18
<i>Greek yogurt - orange zest - pistachios - fennel pollen</i>		
LIONI BURRATA	-----	\$21
<i>Asparagus - San Daniele prosciutto - strawberry rhubarb agrodolce</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>		
GOAT CHEESE STUFFED GNOCCHI	-----	\$19
<i>Morel mushroom cream - baby peas - crispy prosciutto</i>		
CRAB AND SCALLION CROQUETTES	-----	\$19
<i>Nduja tartare sauce</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>		
HONEY GEM LETTUCE SALAD	-----	\$18
<i>Snow peas - avocado - crispy quinoa - halloumi - dill vinaigrette</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>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

POTATO GNOCCHI	-----	\$25
<i>Tomato basil sauce or vodka tomato cream with pancetta and onions</i>		
RICOTTA CAVATELLI	-----	\$28
<i>“cacio e pepe” - spring vegetables - lemon</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>		
EGG FETTUCCHINE WITH LOBSTER	-----	\$38
<i>asparagus - lobster cream - fresh tarragon</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>grilled asparagus - maitake mushrooms - crispy quinoa - lemon tarragon butter</i>		
SLICED BONELESS LAMB LOIN	-----	\$37
<i>crispy gnocchi - pancetta - spring vegetables</i>		
WILD PARMESAN CRUSTED HALIBUT	-----	\$38
<i>chopped tomatoes - chives - white wine butter sauce</i>		
GRILLED BRANZINO	-----	\$35
<i>caulini - grilled spring relish - preseeded lemon</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 / HONEY GEM		
<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