

APPETIZER		
BUTTERNUT SQUASH & APPLE SOUP	-----	\$16
<i>Creme fraiche - pumpkin seed granola</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>Prosciutto San Daniele - black mission figs - hazelnuts - balsamic</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 BRUSSEL SPROUTS	-----	\$19
<i>White beans - lemon - smoked bacon - parmesan</i>		
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>		
CHOPPED GREEK SALAD	-----	\$17
<i>feta cheese - red wine vinegar - fresh oregano</i>		
ARUGULA HONEY GEM LETTUCE	-----	\$18
<i>Apple - dried cranberries - haloumi - pecans - sherry vinegar</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	
SAUTEED SPINACH - 14	GRILLED BROCCOLINI - 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>	
SWEET POTATO RAVIOLINI	----- \$27
<i>Brown butter - sage - walnuts - shaved pecorino</i>	
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>Roasted corn - cherry tomatoes - Calabrian chili - 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>Grilled broccolini- maitake mushrooms - crispy quinoa - lemon dill butter</i>	
WILD PARMESAN CRUSTED HALIBUT	----- \$38
<i>Chopped tomatoes - chives - white wine butter sauce</i>	
GRILLED BRANZINO	----- \$38
<i>Crispy gnocchi - shaved Brussels sprouts - tomato & pancetta marmalade</i>	
LONG ISLAND DUCK BREAST	----- \$39
<i>Celery root puree - girled trevisano - figs - red verjus</i>	
ALLEN BROTHERS HAMBURGER	----- \$23
<i>Tillamook cheddar - Dijonaisse - 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 tomoto - 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, Johnathan Alva