

ANTIPASTI

MARINATED OLIVES 9

CHEESE PLATE 8/22

Hudson Flowers (Raw Cow)
Nettle Meadow, NY

Cave Aged Reserve Treeline (Cow)
Murray's Cheese, NY

Bayley Hazen Blue (Raw Cow)
Jasper Hill Farm, VT

STRACCIATELLA & HOUSE BREAD 19

add cultured butter 4
add Spanish anchovies 8

FIRE & ICE 20

SALUMI PLATE 8/22

True Story Prosciutto
Poconos, PA

Smoking Goose Finocchiona
Indianapolis, IN

Benton's Country Ham
Madisonville, TN

A COMBINATION OF SALUMI & CHEESE 37

FIRST

LITTLE GEM SALAD 19

dill, pecorino, mint and breadcrumbs

MARINATED CUCUMBERS 16

garlic, chili, chrysanthemum greens
and spicy seeds

TUNA CARPACCIO 26

husk cherries with horseradish and lime

WINTER CHICORIES 16

Banyul's vinaigrette

MEATBALLS 18

beef and pork with basil and
parmigiano reggiano

BUFFALO CHICKEN WINGS 23

with ranch, celery and carrots

SECOND

SPAGHETTINI CACIO E PEPE 24

pecorino romano and black pepper

BUCATINI AMATRICIANA 23

guanciale, pecorino romano, tomato, chili

LINGUINE WITH CLAMS 27

cockles, garlic, calabrian chili

PAPPARDELLE WITH BRAISED VEAL 27

celery leaf, parmigiano reggiano, lemon

PASTA E FAGIOLI 25

butter beans and parmigiano reggiano

THIRD

DOUBLE R RANCH ZABUTON STEAK 34

with buttered potatoes



CHEESEBURGER 22

with American cheese, white onion
and crispy potatoes

PIZZA

MARGHERITA 23

tomato, mozzarella, basil,
extra virgin olive oil

FAMOUS ORIGINAL 24

tomato, mozzarella, parmigiano,
caciocavallo, oregano, chili

SIDE ZADDY 24

mozzarella, row 7 upstate abundance
potatoes, anchovies, salsa verde

BEE STING 26

tomato, mozzarella, sopressata,
basil, chili, honey

WAINGRO 28

arrabbiata, mozzarella,
parmigiano reggiano,
caciocavallo, meatballs, basil

BABY SINCLAIR 23

cabot cheddar, parmigiano reggiano,
tuscan kale, calabrian chili

ROSSO 18

tomato, garlic, oregano,
extra virgin olive oil

CHEESUS CHRIST 25

mozzarella, taleggio, cream,
parmigiano reggiano, black pepper

CRISPY GLOVER 24

tomato, taleggio, guanciale,
red onion, garlic, chili, breadcrumbs

PIZZA TOPPINGS

\$7

basil

honey

jalapeño

pepperoncini

red onions

parmigiano

pecorino

garlic

\$3

mushrooms

mozzarella

ricotta

caciocavallo

olives

\$5

stracciatella

anchovies

pepperoni

pork sausage

speck

prosciutto

guanciale

sopressata



Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.

Due to these circumstances we are unable to guarantee that any menu item can be completely allergens free. For more information please speak to a manager.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
20% automatic gratuity will be added to parties of 6 or more.