

## **APPETIZERS & SOUPS**

soup of the day P/A

stracciatella soup, chicken broth, eggs, parmesan cheese, kale 10

baked marinated olives, chunks of parmesan, balsamic vinegar 8

bruschetta, prosciutto, fig spread, burrata, aged balsamic 10

grass fed beef meatballs, tomato sauce, wild hive polenta 11

wild shrimp, white beans, cherry tomato, rosemary oil 14

crispy squid, arrabbiata sauce or herb cornichon aioli 13

wild hive polenta, mushrooms, stracchino 12

warm ricotta, pistachios, fruit mostarda, grilled bread 12

## **SALADS**

organic baby greens, sherry shallot vinaigrette 10

caesar BLT, anchovy creamy dressing, bacon, olives, tomato, croutons 12

organic lacinato kale salad, Tuscan pecorino, currants, pine nuts 13

endive, apple, pear, crumbled blue cheese, toasted walnuts 12

burrata, avocado, prosciutto, baby greens, lemon olive oil 13

warm organic quinoa, baby spinach, roasted shiitake, feta cheese 12

## **PIZZA**

**MARGHERITA** mozzarella, tomato, oregano, basil 15

**CAPRINA** fig-rosemary spread, goat cheese, pear, arugula, truffle oil 17

**PARMA** prosciutto, arugula, tomato, mozzarella 17

**CIPOLLA** natural bacon, red onion, olives, tomato, mozzarella 16

**PANUOZZO** sausage, tomato, hot pepper, mozzarella 16

open 7 days, serving brunch Saturday & Sunday

please inquire about our barn site next door for your private event

we cater small intimate dinners to large affairs; we will be happy to give you a tour

we also do large off premise catering for any occasion

## **PASTA & RISOTTO**

*gluten free and whole wheat available*

rigatoni, sausage, peas, cream, spicy tomato 19

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 18

fusilli Bolognese, ricotta, olive oil 19

linguine, shrimp, garlic, jalapeno, tomato, olive oil 21

handmade beef ravioli amatriciana, pancetta, onion, tomato 19

risotto of the day, changes daily P/A

## **MAIN DISHES**

slowly baked salmon, potato puree, Brussels sprouts, black truffle vinaigrette 27

market fish, preparation changes daily P/A

chicken parmigiana, linguine, tomato, basil 26

pork scallopini, wild mushrooms, parmesan polenta, sauteed greens 25

lamb chop, broccoli rabe, crushed fingerling potatoes, sage, spicy yogurt 32

grass fed aged rib eye steak (14 oz), rosemary fries, herb-cornichon aioli 34

organic brown rice bowl, roasted winter vegetables 19

add chicken 7    salmon 9    shrimp 8

## **SIDES**

white beans, herbs, olive oil 6

rosemary fries, herb aioli 8

roasted winter vegetables 7

broccoli rabe, garlic, olive oil 8

wild hive corn polenta, Bolognese, stracchino 8

we partner with local and organic farmers and purveyors in order to provide

our guests with the best produce, meats, and cheeses

some of the farms and purveyors we partner with are:

Sky Farm, Bulich Farm, Hepworth Farm, Sorbello Green house, Hudson Valley Cattle Company,

Coach Farms, Wild Hive Farm, Feather Ridge Farm, Hudson Valley Harvest, Campanelli Farms,

Blackhorse Farm, Sprout Creek Farm, Sunfrost