

APPETIZERS & SOUPS

soup of the day P/A

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

baked marinated olives, chunks of parmesan, aged balsamic vinegar 9

grass fed beef meatballs, tomato sauce, polenta 11

wild gulf shrimp, white beans, cherry tomato 14

bruschetta prosciutto, fig spread, burrata, aged balsamic 10

crispy squid, arrabbiata sauce or herb cornichon aioli 13

summer beans, sundried tomatoes, burrata, moroccan spices 15

SALADS

local Sky Farms baby greens, sherry shallot vinaigrette 10

caesar BLT, anchovy creamy dressing, bacon, olives, tomato, croutons 13

organic lacinato kale salad, tuscan pecorino, currants, pine nuts 14

burrata, heirloom tomato, balsamic vinaigrette 14

mozzarella, avocado, prosciutto, baby greens 14

PIZZA *gluten free available 2*

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

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 +2*

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

rigatoni, sausage, peas, cream, spicy tomato 21

spinach mascarpone ravioli, roasted cherry tomatoes 20

orecchiette, basil pesto, string beans, toasted pine nuts 19

fusilli bolognese, ricotta, olive oil 19

linguine, wild gulf shrimp, garlic, jalapeno, tomato sauce, olive oil 21

risotto, preparation changes daily P/A

MAIN DISHES

slowly roasted salmon, corn pudding, cherry tomato vinaigrette 27

market fish, preparation changes daily P/A

chicken milanese, arugula, mozzarella, tomato salad 26

pork filet scaloppine, fresh tomato, olives, capers, polenta, broccoli rabe 26

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

organic brown rice bowl, summer beans 19

add chicken 7 salmon 9 wild gulf shrimp 8

SIDES 7

white beans, herbs, olive oil

rosemary fries, herb aioli

summer beans, moroccan spices

broccoli rabe, garlic, olive oil

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, Hepworth Farm, Hudson Valley Cattle Company, Coach Farms, Wild Hive Farm, Feather Ridge Farm, Hudson Valley Harvest, Blackhorse Farm, Sprout Creek Farm, Sunfrost, and Son of a Bee Farm.