

APPETIZERS & SOUPS

stracciatella soup, chicken broth, kale, eggs, parmesan cheese 11

baked marinated olives, chunks of parmesan, aged balsamic 9

grass fed beef meatballs, tomato sauce, parmesan polenta 14

crispy squid, arrabbiata sauce or herb cornichon aioli 16

eggplant parmigiana, tomato sauce, basil 14

SALADS

local Sky Farms baby greens, sherry shallot vinaigrette 12

sugar snap peas, roasted candy stripe beets, feta, pickled rhubarb 17

caesar BLT, anchovy dressing, bacon, olives, tomato, croutons 16

organic lacinato kale salad, Tuscan pecorino, parmesan, currants, pine nuts, lemon olive oil, balsamic 16

mozzarella, avocado, prosciutto, baby greens, balsamic 16

PIZZA *gluten free available +3*

margherita: mozzarella, tomato, oregano, basil 17

caprina: fig-rosemary jam, goat cheese, mozzarella, pear, arugula, truffle oil 19

cipolla: natural bacon, red onion, olives, tomato, mozzarella 18

panouzzo: sausage, tomato, hot pepper, mozzarella 18

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 available +3*

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 20

rigatoni, sausage, peas, cream, spicy tomato 24

potato gnocchi, tomato, basil, stracciatella cheese, parmesan 23

spinach ricotta ravioli, asparagus, parmesan cream, pistachio gremolata 23

fusilli Bolognese, ricotta, olive oil 23

linguine, wild gulf shrimp, garlic, jalapeno, tomato sauce 25

risotto, preparation changes daily P/A

MAIN DISHES

slow roasted salmon, potato puree, snap peas, black truffle vinaigrette 31

classic chicken parm, linguine, tomato, basil 29

pork scaloppine, parmesan polenta, asparagus, mustard sauce 29

grass fed aged rib eye steak (14 oz), rosemary fries, herb-cornichon aioli 43

roasted trumpet mushrooms, quinoa, seasonal vegetables, tahini 19

add chicken 7 salmon 11 wild gulf shrimp 10

SIDES 8

grilled asparagus, aged balsamic

rosemary fries, herb aioli

roasted seasonal vegetables

potato puree

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: Sunfrost Farms, Hepworth Farms, Round Top Farm & Kitchen, Little Leaf

Farms, Lioni Latticini, North Country Smokehouse, La Belle Farms, Blackhorse Farm