



STARTERS

- AUTUMN ARUGULA SALAD** 22-
butternut squash, cranberries, pumpkin seeds, feta, croutons
- ROASTED L.I. DUCK CONFIT SALAD** 28-
fingerling potatoes, pancetta, poached eggs, baby arugula, frisee, red wine vinaigrette
- ENDIVE SALAD** 20-
local pears, baby tomatoes, gorgonzola, chives, toasted pecans, red wine vinaigrette
- CAESAR SALAD** 19-
romaine hearts, parmigiano reggiano, white anchovies, croutons, capers, onions, traditional dressing
- CHARRED OCTOPUS** 28-
fingerling potatoes, olives, celery, sun-dried tomato, garlic olive oil

RAW BAR

- SALMON*** 23-
baby tomatoes, scallions, radishes, miso dressing
- MONTAUK CATCH*** 23-
chimichurri, cherry tomatoes, hearts of palm, jalapeño
- TUNA*** 25-
radishes, parsley, fresh ginger dressing
- SHRIMP COCKTAIL** 23-
cocktail sauce

PASTA

- BLACK SQUID INK LINGUINE**
lobster bisque, shrimp, parsley
29/42-
- ORECCHIETTE**
mushrooms & black truffle cream
26/35-
- CACIO E PEPE**
spaghetti with crushed tellicherry pepper, parmigiano reggiano
21/32-
- GRANDMA'S RICOTTA GNOCCHI**
pomodora sauce/tomato basil, parmesan
25/36-
- LINGUINE VONGOLE**
L.I. little neck clams, olive oil, garlic, white wine, parsley
27/39-
- FRESH HOUSEMADE CAVATELLI**
slowly cooked veal & mirepoix ragù
26/35-

FROM THE GRILL

- BERKSHIRE PORK CHOP** 45-
creamy polenta, mascarpone, sautéed brocolini
- AMISH CHICKEN PROVENÇAL** 39-
garlic mashed potatoes, tri-color baby carrots, brocolini, jus
- STRIP STEAK "AU POIVRE" [10oz.]*** 55-
green peppercorn-cognac cream sauce, french fries
- GRILLED BRANZINO** 42-
baby fennel, roasted fingerling potatoes, roasted sweet red peppers, antinori sauce

SPECIALTIES

- PAN-SEARED SCALLOPS** 42-
shallots, white vermouth, black truffles, chanterelle mushrooms, brussel sprouts
- GRILLED SALMON** 39-
butternut squash purée, farm apple cider reduction, sautéed kale, hen-of-the-woods mushrooms, fried kale
- BAROLO BRAISED SHORT RIBS** 49-
baby carrots, celery root puree

SIDES

- SAUTÉED BROCCOLINI** 12-
- FRENCH FRIES** 12-
- CREAMY POLENTA** 12-
- GARLIC MASHED POTATOES** 12-

CHILDREN'S MENU

\$25 FOR 2 COURSES

- CHICKEN TENDERS & FRENCH FRIES**
- SPAGHETTI WITH BUTTER AND CHEESE**
or POMODORO SAUCE

SORBET OR ICE CREAM