



CLASSICO

- SEARED BEEF CARPACCIO 16
three peppercorn crust, parmigiana, croutons, truffle mayonnaise
- SAUSAGE FLATBREAD 12
our fennel sausage, broccoli rabe, piquillo, local herb ricotta
- BABA GANOUSH 12
grilled flatbread, arugula, walnuts, picked apricot
- HANDMADE MOZZARELLA 12
pickled cherries, grilled romaine, prosciutto, roasted macadamias, taggiasca olive vinaigrette
- CAESAR SALAD 10
Romaine lettuce, anchovy croutons
- ANTIPASTI MISTI 25
sliced cured meats, artisanal cheeses, giardiniera, olives, seasonal marinated vegetables

NOUVEAU

- REGIONAL OYSTERS 16
citron-ginger mignonette, pink peppercorn
- CREAM OF CELERY SOUP 8
cashew nuts, pickled raisins, celery leaf salad
- MEDITERRANEAN SALAD 10
mixed greens, olive, red onion, goat's feta, piquillo, champagne vinaigrette
- SPRING IN LYON SALAD 11
dijon vinaigrette, baguette croutons, grilled asparagus, bacon lardons, artichokes
- DUCK LEG CONFIT 14
grilled compressed yellow watermelon & pickled cucumber, hoisin sauce
- HUDSON VALLEY FOIE GRAS 22
Yorkshire parkin, first of the season cherries, rhubarb ketchup
- GRILLED SHRIMP AND ESCAROLE 12
bagna cauda, escarole, espelette

PASTA FRESCA

- TAGLIATELLE fresh tomato sauce, garden basil & housemade ricotta 12
- GRANDMA'S RAVIOLI meat, herb & spinach filling, porcini brodo 12
- PENNE BOLOGNESE our classic style ragu, olive oil, parmigiano 12
- PAPPARDELLE broccoli arugula, sausage, olive oil, garlic, chili pepper 12
- SPAGHETTI VONGOLE manila clams, garlic, parsely, white wine 12
- BARLEY RISOTTO asparagus, ramp butter, chive flowers, egg yolk 12

CLASSICO

- VEAL CHOP 37
potato puree, haricots vert, wild morels, sauce crème
- CRYSTAL FARMS CHICKEN 27
housemade fennel sausage, garlic Yukon Gold potatoes, tomato, fontina cheese, baby spinach
- PAINTED HILLS ANGUS RIBEYE 39
roasted fingerlings, grilled wild & cultivated leeks, burro alla diavola
- ALTANTIC HALIBUT 35
bacon, lettuce & tomato, spaetzle, herbs from the garden

NOUVEAU

- BISTRO STEAK 29
gratin of harukei turnips, new potatoes & spring onions, arugula, grilled lemon
- ROHAN DUCK BREAST 34
rhubarb chutney, sprouted puy lentils, cavalo nero & nettle powder
- LAMB LEG & SHOULDER 31
slow cooked tagine, seared leg steak, chickpeas, tabouleh, sheeps' milk labne
- SEA SCALLOPS 35
pork belly, grilled polenta, asparagus, walnut romesco pickled ramps

CHEF'S TASTINGS AVAILABLE DAILY

8-COURSES - 90

ADD OUR CELLAR WINE PAIRING TO YOUR TASTING

Thoroughly cooking meats, seafood and shellfish reduces the risk of food born illness. Please notify server of any food allergies or dietary restrictions.

For your convenience, a 20% gratuity will be added to parties of 6 or more.