

• GRIGLIA •



MANZO

• ENOTECA •

PROSCIUTTO

Air, Salt & Time

ITALIA

Prosciutto San Daniele DOP

DOK Dall'Ava | 36 Months 12
sweet, delicate

Prosciutto di Parma DOP

Tanara Giancarlo | 24 Months 12
sweet, savory, balanced

Prosciutto Toscano DOP

Piacenti | 16 Months 12
savory, peppery, robust

USA

Culaccia

Salumeria Biellese | 14 Months 12
robust, clean, buttery

Acorn-Fed Tamworth Prosciutto

La Quercia | 27 Months 19
nutty, rich, sweet

ADD OUR HOUSEMADE
MOZZARELLA

10

BUT FIRST, VERMOUTH



NEAT



ON THE
ROCKS



SPLASH
OF SODA

FLIP OVER AND CHOOSE...

EXECUTIVE CHEF: FITZ TALLON
CHEF DE CUISINE: ADAM HILL

ANTIPASTI

Carne Cruda

Chickering Farms Hand Cut Raw Top Round, Extra Virgin Olive Oil, Sea Salt, Whipped Bagna Cauda & Mediterraneo Bread 17

Nizzarda

Market Vegetables, Hard Boiled Eggs, Extra Virgin Olive Oil Poached Spanish Mackerel & Taggiasca Olives 15

Testa Calabrese

Invincible Summer Farms Wild Fennel Pollen, Dried Calabrian Peppers, Toasted Ciabatta & Pig's Face 15

Indivia e Fave

Endive, Fava Beans, Extra Virgin Olive Oil & Dell'Isola Bottarga 17

Polpo e Limoncello

Spanish Octopus Terrine, Cara Cara Oranges, Fennel & Limoncello 18

Rucola Selvatica

Baby Arugula, Shaved Parmigiano Reggiano & Villa Manodori Aceto Balsamico 15

Vitello Tonnato

Chickering Farm Rose Veal, Traditional Tuna Sauce, Tokyo Turnips, & Crispy Capers 18

Carpaccio di Vitello

Chickering Farm Rose Veal, Shaved Sunchoke, Walnut Pesto, Parmigiano Reggiano, Extra Virgin Olive Oil & Sea Salt 17

Frittelle di Ceci

Chickpea Fritters, Stracciatella, Thyme & Extra Virgin Olive Oil Poached Mussels 16

PASTA

FRESCA Made in house

Tagliatelle Alla Bolognese

Bolognese Style Ragù of Chickering Farm Rose Veal, Diamond Creek Ranch Beef & Raven and Boar Whey Fed Pork 28

Gnocchi

Potato Gnocchi with Spicy Tomato Sauce & Liuzzi Angeloni Ricotta 19

Agnolotti del Plin

Braised Chickering Farm Veal and Raven and Boar Pork Filled Pasta & Sugo d'Arrosto 27

Pappardelle al Ragù di Vitello

Chickering Farm Braised Veal Shoulder Ragù & Caciocavallo 29

"Fitzoletti" al Ragù di Maiale

Braised Raven and Boar Whey Fed Pork, Radicchio & Pecorino Romano 29

CARNE e PESCE

ALLA GRIGLIA | GRILL

Quaglie alla Griglia

Grilled Quail, Toasted Farro, Spring Onions, Mirto & Salsa Verde 28

Butcher Steak

Grilled Flat Iron Steak, Arugula, Grana Padano, Extra Virgin Olive Oil & Sea Salt 28

Cobia "Piccata"

Grilled Cobia with Braised Escarole, Turnips, Capers & Brown Butter 29

Branzino alla Griglia

Whole Grilled Veta La Palma Branzino, Charred Fennel, & Stuffed with Lemon & Thyme 38



BRANZINO | *Veta La Palma, Spain*

Veta La Palma is the world's first "sustainability Plus" fish farm located in Puebla de Rio, Spain. It produces the best sustainable Branzino through a fully functional ecosystem.

AL FORNO | oven

Arrosto di Manzo e Polenta

Slow Roasted Diamond Creek Ranch Beef Short Rib with Wild hive Polenta & Crisp Market Greens 29

Ippoglosso e Carciofi

Steamed Halibut, Carciofi alla Romana & Lemon Oregano Jam 29

ROSTICCERIA | ROTISSERIE

Pollo "dalla Brace alla Padella"

Rotisserie Roasted Cascun Farms Chicken Stewed in it's own Drippings, Potatoes, Cannellini Beans, Extra Virgin Olive Oil & Rosemary 27

Agnello Arrosto

Half Rack of Roasted Lamb with Potatoes, Lamb Lettuce & Pistachio Pesto 39

NOSE TO TAIL

We receive one whole pig and one whole veal every week from our producers. Cuts and preparations change every night, based on availability and our Chef's daily inspiration.

Please ask your server about tonight's selection.



Pig Pig Pig MP

PORK | *Raven and Boar, Columbia County, NY*

Raven and Boar is a family-owned farm where heritage breed pigs are raised on open pasture and fed whey-soaked grains, grass, fruits and vegetables, and naturally foraged roots and acorns.



Cow Cow Cow MP

ROSE VEAL | *Chickering Farm, Westmoreland, NH*

Run by sisters Joanne and Suzanne, the "Chickering Girls" raise their animals humanely, fed with real milk and hay, and are free from antibiotics or growth hormones.

FROM THE BUTCHER ROOM

Grilled and served simply with extra virgin olive oil

FOR ONE

Bone-In New York Strip

20oz Steak from Diamond Creek Ranch 49

Wagyu Skirt Steak

8oz Steak from Snake River Farm 36

FOR TWO

28-Day Dry Aged Tomahawk

40oz Steak from Diamond Creek Ranch 105

Bistecca alla Fiorentina

Diamond Creek Ranch 40oz Porterhouse, Tuscan Olive Oil & Herbs 125



STEAK | *Diamond Creek Ranch, KS*

Our prime cuts of beef are sourced from Diamond Creek Ranch in Kansas, where the USDA Prime Black Angus cattle are raised on lush pastures without antibiotics, added hormones, or artificial ingredients.

CONTORNI 9 EACH

Schmaltz Roasted Potatoes

Gold Ball Turnip "Piccata"

Braised Greens with Garlic

Sauteéd Mixed Mushrooms

Honey Roasted Carrots

Fennel alla Piastra

VERMOUTH COCKTAILS

While vermouth was traditionally used for medicinal purposes, its true claim to fame is as an aperitif and key ingredient to many classic cocktails.

Negroni Bianco

Bulldog Gin, Alessio Vermouth Bianco, "House Secret", Orange Bitters 15

Rum Manhattan

Carpano Antica Formula Vermouth Rosso, Ron Zacapa, Angostura Bitters 16

Americano

Rovero Vermouth di Torino Rosso, Campari, Soda Water 16

Americano Torino

Mancino Vermouth Rosso Amaranto, Campari, Peroni 14

Boulevardier

Martelletti Vermouth Rosso, Bulleit Bourbon, Campari 15

Hanky Panky

Hammer & Tongs Sac'Réesine NV, NeverSink Gin, Fernet Branca 16

Caballito

Del Professore Vermouth di Torino Rosso, Bacardi Lite Rum, Mint, Lime 15

Lady Nuvolari

Borgogno Vermouth Bianco, "House Secret", Rose, Lemon 15

Americano Sbagliato

Carlo Alberto Vermouth di Torino Rosso, "House Secret", Barbera Frizzante, Centerba 15

Montanaro Spritz

Montanaro Vermouth di Torino, Montanaro Bitter, Saffron, Flor Prosecco 15

Aperitif derives from the Latin aperire, which is the verb "to open," in the sense of opening up the appetite. The word "vermouth" derives from "wormwood", and is inherited from earlier Hungarian and German wormwood-infused wines of the same name. Vermouth is an aromatized, fortified wine flavored with various botanicals, roots, barks, flowers, seeds, herbs, spices. The modern versions of the beverage were first produced in the mid- to late 18th century in Turin, Italy. While vermouth was traditionally used for medicinal purposes, its true claim to fame is as an aperitif and key ingredient to many classic cocktails.

VERMOUTH

An aromatized, fortified wine flavored with various botanicals, roots, barks, flowers, seeds, herbs, and spices



ROSSI

Casa Martelletti Classico

Vanilla, Orange, Rhubarb 9

Carpano Antica Formula

Vanilla, Citrus, Raisins, Clove 9

Contratto

Orange Citrus, Cinnamon, Bay Leaf 10

Mancino Amaranto

Myrrh, Juniper, Clove, Rhubarb 12

Mancino Vecchio

Black Cherry, Raisin, Chocolate 60

Antica Torino

Rosemary, Thyme, Orange Creamsicle 9

Scarpa

Angostura, Coriander, Cardamom, Anise 13

Cocchi

Cocoa, Bitter Orange, Camphor, Rosemary 12

Rovero

Organic, Bay Leaf, Orange, Saffron, Nutmeg 11

Carlo Alberto Riserva

Cherry, Mint, Warm Spices 12

Alessio

Berry, Dried Herbs, Citrus, Spice 10

Del Professore

Eucalyptus, Cola, Chocolate Covered Strawberries, Vanilla 10

Montanaro

Plum, Dried Herbs, Black Cherry Preserves 10

BIANCHI

Mauro Vergano

Thyme, Marjoram, Basil 14

Alessio

Lemon Peel, Ginger, White Flower 9

Berto

White Flower, Vanilla, Cinnamon, Raisin 6

Scarpa

Cardamom, Chamomile, Coriander, Anise 13

Borgogno

Saffron, Vanilla, White Flower, Nutmeg 11

Montanaro

Lemon Peel, White Flower, Chamomile 8

Carlo Alberto Riserva

Ginger, Sage, Rose 12

Rovero

Chamomile, Ginger, Bergamot 11

CHINATI

Alessio

Red and Black Fruit, Herbal, Slightly Tannic 10

Mancino

Blackberry, Bitter, Rhubarb 20

Cocchi 'Dopo Teatro'

Bitter Orange, Anise, Rhubarb 13

Mancino Bianco Ambrato

Citrus, Chamomile, Elderflower 12

Carpano 'Punt e Mes'

Toffee, Cloves, Quina 9

USA (WESTERN/NON-TRADITIONAL)

Hammer & Tongs, Sac'Réesine NV

Grapefruit, Pine, Lavender, Frankincense 10 Oregon

Uncouth Vermouth, Hops NV

Gooseberry, Olive Brine, Geraniums, Allspice 20 Brooklyn, NY

Imbue, Bittersweet Vermouth

Chamomile, Elderflower, Clove, Tangerine, Basil 11 Oregon

Channing Daughters Winery, Vervino Vermouth Variation Two

Thai Green Chili Peppers, Jalapeño, Tarragon, Cucumber, 15 Long Island, NY

Channing Daughters Winery, Vervino Vermouth Variation Four

Watermelon, Shiitake Mushroom, Carrot, Rose Petal, Mint, Rosemary 15 Long Island, NY

Channing Daughters Winery, Vervino Vermouth Variation Five

Melon, Peach, Flowering Basil, Dill, Lemon Verbena 15 Long Island, NY

Massican 'Il Vermouth di Friulano' 2013

Almond and Citrus 8 Napa, CA

SIGNATURE COCKTAILS

La Vacanza

Passion Fruit, St. Germain Elderflower Liqueur, Prosecco 14

Aperol Fizz

Aperol, Vanilla, Lemon, Egg White, Orange Blossom, Club Soda 14

Manzo Mule

Makers Mark Bourbon, Lemon, Ginger, Honey, Lurisia Chinotto Italian Soda, Cherries 16

Té di Elena

Tito's Vodka, Montenegro Amaro, Earl Grey Tea, Scrappy's Lavender Bitters, Lemon 16

The Colucci

Hendrick's Gin, Muddled Cucumber, Nardini Acqua di Cedro, Lime 15

Sangue Vecchio

Herradura Reposado Tequila, Ben Ryé Passito di Pantelleria, Luxardo Cherry, Lime, Salt 16

BIRRA

DRAFT

Baladin Isaac 11/12oz

Belgian-style witbier | 5% abv

Dogfish Head

Beer To Drink Music To 12/12oz

Pinkish-red brew with notes of tropical fruits, berries, and flora | 12% abv

Birra del Borgo ReAle Extra 10/12oz

Golden IPA | 6.4% abv

Peroni Nastro Azzuro 7/12oz

Crisp & refreshing pale lager | 5.1% abv

BOTTIGLIA

Moretti La Rossa 7/12oz

Caramel & spice, Pleasantly bitter finish | 7.2% abv

Dogfish Head 10/12oz

90 Minute IPA

Rich, caramel-colored IPA, continuously hopped for 90 minutes | 9% abv

Baladin Sidro 12/8.45oz

Artisan cider spontaneously fermented with wild yeast | 4.5% abv

CORAVIN WINES

Coravin uses cutting-edge technology to access and pour wine from a bottle without pulling the cork. Explore any vintage, varietal, or region, one sip at a time.

BIANCHI

'Cervaro della Sala' 2014 Castello della Sala, Umbria 15 3oz | 30 6oz Chardonnay, Grechetto

Sauvignon 'Alteni di Brassica', Gaja 2014, Piemonte 33 3oz | 66 6oz

ROSSI

Aglianico, 'Naima' 2007 Viticoltori De Conciliis, Campania 17 3oz | 34 6oz

Corvina, 'La Poja' 2009 Allegrini, Veneto 23 3oz | 46 6oz

Barolo 'La Rosa' 1996 Fontanafredda, Piemonte 27 3oz | 54 6oz

VINI BY THE GLASS

SPUMANTE

Prosecco 'Bollicine' NV Serafini & Vidotto, Veneto 13

Trento Brut NV Ferrari, Piemonte 15

Franciacorta Rose Brut 'Flamingo' NV Monte Rossa, Lombardia 22 Chardonnay, Pinot Nero

BIANCHI

Gavi 2015 Fontanafredda, Piemonte 13

Sauvignon 2015 Le Vigne di Zamò, Friuli Venezia Giulia 14

Falanghina 'Caldera' 2015 Bellus, Campania 15

Riesling 'Era Ora' 2013 Borgogno, Piemonte 17

'Vespa Bianco' 2014 Bastianich, Friuli Venezia Giulia 18 Chardonnay, Sauvignon, Picolit

Arneis 'Arnus' 2014 Santa Vittoria, Piemonte 22

ROSATI

Refosco 2015 Bastianich, Friuli Venezia Giulia 13

Nebbiolo 'Rosa Vittoria' NV Castello di Santa Vittoria, Piemonte 14

ROSSI

Centesimino 2015 Ancarni, Emilia-Romagna 14

Barbera d'Alba 2014 Borgogno, Piemonte 15

Dolcetto di Dogliani 2014 San Romano, Piemonte 15

Primitivo 2015 Masseria San Magno, Puglia 16

Frappato 2015 COS, Sicily 17

'Phigaia' 2012 Serafini & Vidotto, Veneto 18 Cabernet Sauvignon, Cabernet Franc, Merlot

Brunello di Montalcino 2011 Castelgiocondo, Toscana 24

Barolo 2012 Mirafiore, Piemonte 23

SOMMELIER'S PICK

'Yantra' 2015 Tenute Sette Cieli, Toscana 16 Merlot, Cabernet Sauvignon

Italian mixologist, Davide Pinto, directs our extensive Vermouth program with more than 30 different Vermouths, and 10 cocktails made with Vermouth. Davide's meticulously created cocktails are unique thanks to his anthropological fascination with the stories behind them. For each creation, he digs deep into his inspiration's past, learning the history and tradition of each ingredient.