

Valentine's Day

Specialty Cocktails

The Aphrodisiac Gin, Pomegranate, Bubbly **10**

Red Hook Rye Whiskey, Punt e Mes, Maraschino Liqueur **12**

Zuppa

Lobster Bisque Creme Fraiche, Chives **12**

Assaggi

Cured Salmon House Cured, Salt & Vinegar Jelly, Fennel **10**

Crostini Chicken Liver Mousse, Moliterno al Tartufo, Cured Foie Gras,
Pickled Mustard Seed **10**

Prosciutto Dates Sage, Almond Gorgonzola Filling,
Pomegranate Molasses **10**

Lamb Meatballs Beet Agrodolce, Celery Root **10**

Anti Pasti

Baked Prawn Provencal Lemon Aioli **12**

Grilled Cyprus Octopus Preserved Lemon, EVOO, Mint **16**

Chatham Mussels Crostini, Fennel Pollen, Dry Vermouth, Aromatics **15**

Eggplant Napoleon Roasted Marzano Tomatoes, Smoked Mozzarella,
Garlic Confit, Arugula Pesto **11**

Insalate

Arugula Preserved Blood Orange, Fennel, Pomegranate, Pistachio, EVOO **10**

House Beets Burrata, Mint, Arugula Pesto **11**

Romaine Preserved Lemon, Anchovy Vin, Crouton,
Parmigiano-Reggiano, Farm Egg **10**

House Tricolore Radicchio, Fennel, Arugula, EVOO, 20 yr Balsamic **9**

Pasta

Linguini Cape Littlenecks, Vino Bianco, Lemon, Garlic, Chili, Parsley Leaf **25**

Veal Bolognese House Pappardelle, Grana Padana **23**

Scialatelli George Banks Scallops, Calamari, Prawns, Calabrian Chili, Capers, Heirloom Tomatoes, Colatura **24**

Ricotta Gnocchi DOP Datterini, Basil, EVOO, Burrata, Reggiano **23**

Skillet Rigatoni 'Alfredo' Black Truffle, Fontina, Ricotta, Gratin, Sage Grilled Balsamic Mushroom, Pine Nuts **24**

Entrée

Risotto di Mare Lobster, Prawn, Calamari, Clams, Mussels Slow Over Roasted Tomatoes, English Pea, Saffron **38**

Long Island Duck Breast Pear & Sweet Potato Gorgonzola Gratin, Haricoverts, Wild Gooseberry Sauce **34**

Sea Scallop Pancetta, Dates, Fennel, Cauliflower Puree Red Pepper Coulis **36**

Veal "Filetto" Pan Roasted, Pancetta, Taleggio White Corn Polenta, White Asparagus, Port Fig Reduction **36**

Cioppino Tomato Saffron Broth, Wild Shrimp, Mussels, Littleneck Clams, Squid, Haddock **32**

Salt-Brick Chicken Bell & Evans, Baby Root Vegetables, White Polenta, Pan Jus **27**

Halibut Pan-Roasted, Spinach, Tartar Potato Puree, Champagne Beurre Blanc **36**

Dry-Aged Angus Rib Eye Grilled, Winter Root Vegetables, Truffled Mashed Potatoes **38**

Dolci

Classic Creme Brulee Vanilla **9**

Molten Chocolate Lava Cake **9**

napoli
ITALIAN