



372 Greenwich Ave. (203)869-4080

Thank you for your business!

We appreciate your support during this uncertain time!

STARTERS

House-made Meatballs	\$ 13.00
basil, oregano, fresh tomato sauce, parmesan cheese crostini	
Crispy Artichoke	\$ 14.00
lemon aioli, jalapenos, cilantro, red onions, ricotta salata	
Eggplant Parmesan	\$ 13.00
fresh mozzarella, rustic tomato sauce, pesto, parmesan	
Harvest Sliders *	\$ 12.00
Grass fed, all-natural beef, tomato aioli, pickles, onions	
Steak Tartare *	\$ 14.00
All-natural beef, truffle, parmesan, quail egg , toasted bread	
Short Rib Mac & Cheese	\$ 15.00
braised short ribs, cabot white cheddar, toasted bread crumbs	
Spicy Salmon Tartare *	\$ 14.00
jalapeno, lemon zest, baby arugula, house made chips	
Charred Octopus	\$ 17.00
roasted garlic white bean puree, sweet piquillo peppers, cherry tomatoes, avocados	
Tuna Tartare *	\$ 15.00
avocado, ginger soy, red onions, cilantro, house made potato chips	
Crispy Calamari	\$ 13.00
cherry peppers, lemon aioli, honey sambal dipping sauce	
Truffle Burrata	\$ 13.00
baby arugula, tomato, fresh basil, olive oil & lemon	
Pear & Endive Salad	\$ 12.00
local arugula spiced pecans, manchego cheese, raspberry vinaigrette	
Beet & Goat Cheese Salad	\$ 11.00
baby arugula, almond vinaigrette	
Caesar Salad	\$ 10.00
marinated white anchovies, garlic croutons, parmesan	
Shaved Brussels Sprout Salad	\$ 13.00
parmesan risotto cake, truffle vinaigrette	

SECONDS

Chicken & Mushroom Pappardelle	\$ 23.00
roasted organic chicken, wild mushrooms, fresh herbs, white truffle oil, parmesan	
Sausage Tagliatelle	\$ 21.00
house-made fennel sausage, broccoli rabe, pesto, parmesan	
Linguini and Meatballs *	\$ 24.00
home-made meatballs, marinara sauce, parmesan	
Gnocchi Bolognese	\$ 23.00
grass fed & finish all-natural beef, aged pecorino	
Eggplant Rigatoni	\$ 21.00
roasted eggplant, cherry tomato, basil, fresh mozzarella, tomato sauce	
Wood Fire Grilled Organic Salmon *	\$ 26.00
roasted cauliflower, green beans, potato hash, beet vinaigrette	
Pan Seared Halibut	\$ 31.00
roasted baby carrots, charred cauliflower, tomato caper sauce	
Shrimp & Lobster Scamp	\$ 34.00
white shrimp, tagliatelle pasta, english peas, white wine, garlic, basil	
Seared Scallops & Lobster *	\$ 33.00
roasted tomato risotto, roasted peppers, seared asparagus, lemon herbed beur blanc	
Pan Roasted Half Chicken Scarpariello	\$ 25.00
mashed potatoes, garlic spinach, cherry peppers, roasted piquillo peppers	
Chicken Milanese	\$ 21.00
lightly breaded, baby arugula, cherry tomato, parmesan	
Wood Fire Harvest Burger *	\$ 22.00
grass fed all-natural beef, bacon, crispy onions, tomato mayo, grafton cheddar, spice fries	
Mushroom & Asparagus Risotto	\$ 22.00
sautéed wild mushrooms, English peas, parmesan cheese, herbs, truffle drizzle	
Wood Fire Hanger Steak *	\$ 28.00
basil mashed potatoes, wilted spinach, chimichurri sauce	
Wood Fire Filet Mignon *	\$ 36.00
truffle mashed potatoes, haricot verts, wild mushroom sauce	
Pork Chop Scarpariello	\$ 27.00
roasted butternut squash, grilled asparagus, cherry peppers	
Veal Milanese	\$ 34.00
plum tomatoes, shaved parmesan cheese, arugula, lemon aioli	

FAMILY SPECIAL

Organic Mixed Greens	\$ 25.00
balsamic vinaigrette, cherry tomatoes, shaved parmesan	
Linguini and Meatballs *	\$ 50.00
home-made meatballs, marinara sauce, parmesan	
Chicken Marsala	\$ 50.00
shallots, garlic, thyme, parmesan	

**For your convenience,
we are now offering bottles of wine at 50% OFF.
the marked prices are already included**



Champagne/Sparkling Wines

Veuve Clicquot, Yellow Label Brut	\$ 42.50
Prosecco, Acinum Extra Dry Brut	\$ 21.00

Rosé Wines

Cakebread Rose, Anderson Valley	\$ 30.00
Château Les Mesclances, Romane Côtes de Provence	\$ 26.00
Domaine Les Mesclances, Charmes	\$ 22.00
Bandol, Domaine Les Luquettes Provence	\$ 30.00
Saint Mitre, Vin De Provence	\$ 23.00

White Wines

Gavi Di Gavi, Il Doge Broglia Piedmont	\$ 21.00
Pinot Grigio, Bortoluzzi	\$ 22.00
Pinot Grigio, Barone Fini Valdadige	\$ 17.50
Gavi Di Gavi, Black Label La Scolca	\$ 37.50
Sancerre, Domaine Sylvain Bailly	\$ 26.00
Sancerre, Comte Lafound Ladoucette	\$ 40.00
Sancerre, Gerard Boulay Chavigol	\$ 37.50
Pouilly Fuisse, Domaine Eloy	\$ 27.50
Chassagne Montrachet, Domaine Bader-Mimeur	\$ 47.50
Chardonnay, Chalk Hill Sonoma	\$ 26.00
Chardonnay Cakebread , Napa	\$ 40.00
Cuvee Sauvagge , Chardonnay Russian River	\$ 42.50
Mer Soleil Unoaked, Chardonnay Monterey	\$ 24.00
Far Niente , Chardonnay Napa Valley	\$ 32.50
Sauvignon Blanc, Tussock Jumper	\$ 19.00
Sauvignon Blanc Cooper & Thief , Napa Valley	\$ 25.00
Sauvignon Blanc Stag's Leap Cellars , Napa Valley	\$ 28.00
Sauvignon Blanc Cloudy Bay , Marlborough	\$ 27.50
Sauvignon Blanc Tohu , Marlborough	\$ 20.00
Riesling, Blue Light Germany	\$ 19.00

Reds Wines



Sancerre Rouge, Jean-Pierre Vacher & Fils	\$ 26.00
Cotes du Rhone, Saint Dominique France	\$ 20.00
Super Tuscan, La Vendemmia Italy	\$ 22.00
Súper Tuscan, Gaja Promis , Ca'Marcanda	\$ 52.50
Montepulciano, Valle Tritana Italy	\$ 22.00
Cantina Zaccagnini, Montepulciano d' Abruzzo	\$ 21.00
Barolo, Covalli Piedmonte Italy	\$ 35.50
Brunello Di Montalcino La Poderina , Italy	\$ 42.50
Brunello di Montalcino, Antinori Pian della Vigne	\$ 65.00
Cabernet Sauvignon, Bonanza by Caymus	\$ 24.00
Cabernet Sauvignon, Fuerza Spain	\$ 20.00
Cabernet Sauvignon, Gabrielle Ashley	\$ 22.50
Cabernet Sauvignon, Cooper & Thief Napa	\$ 30.00
Cabernet Sauvignon, Lancaster Alexander Valley	\$ 52.50
Cabernet Sauvignon, Cakebread Napa Valley	\$ 65.00
Cabernet Sauvignon, Jordan Sonoma	\$ 55.00
Malbec Reserve, Marcelo Pelleritti Argentina	\$ 23.00
Malbec, Don Nicanor Mendoza	\$ 32.50
Malbec, Salentein Numina Valle de Uco	\$ 42.50
Malbec, Parlez-Vous France	\$ 19.00
Pinot Noir, Gavilan Chalone Los Olivos	\$ 21.00
Pinot Noir, Alto Limay Patagonia	\$ 22.00
Pinot Noir, Duckhorn Migration Anderson Valley	\$ 40.00
Pinot Noir, Belle Glos Las Alturas Sta. Lucia	\$ 42.50
Pinot Noir, Twomey Silver Oak Russian River	\$ 55.00
Pinot Noir, Paul Hobbs Crossbarn Sonoma	\$ 40.00
Pinot Noir, The Calling Russian River	\$ 35.00
Pinot Noir Complicated Sonoma Coast	\$ 22.50
Meritage, Cakebread Mullan Road Columbia	\$ 42.50
Meritage Cooper & Thief Napa Valley	\$ 30.00
Baron de Ley Reserva , Rioja	\$ 25.00
Senorio de San Vicente , Rioja	\$ 37.50