

SPUNTINI | SMALL PLATES

FUNGI FRITTI* | 10

Fried Shitake Mushrooms with Garlic Aioli

SCIATT | 11

Beer Battered and Fried Piave Cheese

In the Valtellina dialect, sciatt literally means “toad.” Happily, here it refers to crispy beer-battered cheese.

SPIEDINI DI MANZO E BAGNA CAUDA* | 10

Grilled Snake River Wagyu Beef Skewers Finished with Seasoned Extra Virgin Olive Oil

FORMAGGI | CHEESE

3 FOR 13 | 5 FOR 17

ASIAGO DOP

Cow | Aged 90 Days
Semi-Soft, Mild, Notes of Hay
Agriform, Veneto

CACIOCAVALLO

Pasteurized Cow's Milk
Aged 1 Year
Semi-Firm, Mild, Slightly Salty
Liuzzi, Connecticut

GORGONZOLA

Cow | Aged 50 Days
Soft, Creamy, Tangy
Arrigoni, Piemonte

PIAVE

Semi-Hard, Sweet, Nutty
Lattebusche Sca, Veneto

RICOTTA FRESCA

Cow | Fresh
Soft Texture
Liuzzi, Connecticut

SALUMI | CURED MEATS

AFFETATI | 25

SPECK | 8

Made from smoked, dry-cured pork legs, speck comes to us from the Alto-Adige region of northern Italy.

CACCIATORINI | 9

Salumeria Biellese, New York

PROSCIUTTO

SAN DANIELE DOP | 8

DOK Dall'Ava, Friuli-Venezia Giulia

LARDO | 9

Salumeria Biellese, New York

COPPA | 8

Salumeria Biellese, New York



BAITA IS COMING...

Birreria is our rooftop restaurant and microbrewery that offers the highest quality food and craft beer under the stars and skyline. Each season, Birreria hosts a different pop-up restaurant with a cultural phenomenon imported from Italy.

We're counting down to November 1 for the reopening of BAITA, our Italian Alps restaurant serving new hearty dishes. Get ready to get cozy!

OSTRICHE* | OYSTER BAR

Daily Selection of Sweet, Sustainable, and Briny East Coast Oysters on the Half Shell

½ DOZEN FOR 18 | 1 DOZEN FOR 33



Island Creek Oysters, a sustainable farm anchored in Duxbury Bay, Massachusetts, sends us a daily selection of fresh oysters.

ANTIPASTI | APPETIZERS

INSALATA DI CAVOLO NERO CON BARBABIETOLE E NOCCIOLE | 18

Tuscan Kale Salad with Roasted Beets, Candied Walnuts, and Capri Goat Cheese

INSALATA DI RUCOLA | 15

Arugula Salad with Shaved Parmigiano Reggiano® DOP, Extra Virgin Olive Oil, and Aceto Balsamico

INSALATA DI FUNGHI | 19

Mixed Mushrooms with Farro, Celery Root, Sherry Vinaigrette, and Parmigiano Reggiano® DOP

*Please inform your server of any allergies or dietary restrictions. | *The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. | **La mancia negli Stati Uniti è necessaria, bisogna lasciare dal 18% al 20% del totale, a meno che non siate stati trattati male, in questo caso vi preghiamo di dircelo. In the US, leaving a tip is customary, typically, 18 to 20% is sufficient. In the case where service is less than stellar, we ask that you please let us know.*

ZUCCA | SQUASH

ZUPPA DI ZUCCA | 16

Butternut Squash Soup, Liuzzi Ricotta, Thyme and Housemade Semolina Bread

RAVIOLI AL FORNO | 19

Baked, Housemade, Pumpkin Ravioli with Béchamel, Sage and Fontina Cheese

Traditional to Mantova, these “fiore” (flower)-shaped ravioli are the perfect autumn dish. The stuffing of amaretti, pumpkin and sage are a perfect pairing with Dogfish Head Punkin' Ale.

ZUCCA FRITTA | 9

Fried Market Squash with Sage

PIATTI | ENTREES

BACCALÀ E PATATE | 28

Housemade Salt Cod, Mountain Sweet Berry Potato, Escarole, and Lemon

MAIALE ALLA BIRRA | 26

Coppersea Farm Beer-Braised Pork Shoulder, Apricot Glaze with Celery Root, Gala Apples, and Mustard Vinaigrette

TAGLIATA DI MANZO* | 33

Grilled Wagyu Bohemian Steak with Arugula and Parmigiano Reggiano® DOP

PROBUSTO CON POLENTA E CAVOLO | 24

Coppersea Farm Pork & Veal Sausage with Wild Hive Polenta, and Red Cabbage

POLLO CON CAVOLO E MELA | 24

Seared Cascun Farms Chicken Thighs with Braised Cabbage, Apples, and Shallots

MAIALE DELLA DISTILLERIA | MP

Coppersea Farm Pork Daily Special
(Ask your server for details)

We've partnered with Coppersea, a farm and distillery located in upstate New York, to source their rare Old World pig breeds, who are raised in open pastures and fed 80% whisky mash. Yes, that's right: pigs raised on whisky! The resulting pork has a rich diversity of flavor that has to be tasted to be believed. Come back each week to discover our chef's latest new specials!

