



DALLA CANTINA .

FROM THE CELLAR

PANE OTTO 6

Housemade Otto Bread Served Warm, Whipped Lardo, Ploughgate Creamery Butter, Extra Virgin Olive Oil

"Otto" is a peasant-style bread originally created to last eight days, hence the name in Italian. Our bakers hand shape each loaf from a Mother yeast and Italian flour from Mulino Marino. Warm out of the oven, the flavors are distinctly sour and honey-caramel.

FORMAGGI • 3 FOR 13 • 5 FOR 17

BUFAROLO

Water Buffalo, Bergamo, Pasteurized

CACIOCAVALLO

Cow, Connecticut, Pasteurized

RICOTTA FRESCA

Cow, Connecticut, Pasteurized

PECORINO GIGANTE

Sheep, Toscana, Pasteurized

ASIAGO FRESCO

Cow, Veneto, Pasteurized

MOZZARELLA DI BUFALA CAMPANA DOP 13

Antiche Bontà Buffalo Milk Mozzarella, Extra Virgin Olive Oil, Sea Salt

SALUMI • 1 FOR 9 • 5 FOR 25

SALAME ROSSO

New England Charcuterie, New England

SALAME FERRARINI

Ferrarini, Emilia-Romagna

MORTADELLA

Ferrarini, Emilia-Romagna

COPPA

BK Cured, New York

PROSCIUTTO DI PARMA DOP

Ferrarini, Emilia-Romagna

BRUSCHETTA CON NDUJA 9

Grilled House-Baked Otto Bread, New England Charcuterie 'Nduja Salami **Region: Calabria**



FROM THE GARDEN...

EDIBLE COCKTAILS

Served in an edible cup, our cocktails are rich in flavor and refreshing on the palette. Each one is garnished with fresh herbs from our vertical, hydroponic garden.

ASK YOUR SERVER FOR A MENU.

DAL GIARDINO .

SMALL BITES FROM THE GARDEN



PURÈ DI FAVE SECHE 7

Fava Bean Purée, Garlic, Extra Virgin Olive Oil served with Grilled Housemade Focaccia

PATATE AL DIAVOLICCHIO 9

Crispy Mountain Sweet Berry Potatoes, Calabrian Chili Vinaigrette **Region: Calabria**

INSALATA DI RUCOLA 14

Arugula, Shaved Parmigiano Reggiano® DOP, Extra Virgin Olive Oil, Villa Manodori Aceto Balsamico

INSALATA DI MELA 12

Radicchio, Endive, Honeycrisp Apples, Fennel, Parsley, Cider Vinaigrette

Picked from local orchards, these honeycrisp apples are sweet and amazingly crisp, with a touch of tartness.



CAVOLETTI 8

Brussels Sprouts, Red Wine Vinaigrette

BURRATA E BARBABIETOLE 16

Liuzzi Burrata, Roasted Beets, Hazelnuts, Mint, Chinotto Vinaigrette **Region: Puglia**

DALLA TERRA • SMALL BITES FROM THE LAND

SCIATT 11
Beer Battered & Fried Piave Cheese **Region: Lombardia**

SPIEDINI DI MANZO E BAGNA
CAUDA 10
Two Grilled Wagyu Beef Skewers from Snake River Farm, Seasoned Olive Oil

VERDURE CRUDE DELL'ORTO 12

Seasonal Market Vegetables, Basil Pesto, Seasoned Olive Oil

The pillars of Italian cuisine are freshness and utilizing products at the peak of the season. The relationships with the farms Serra uses, allow us to share the best produce in the tri-state area. Vegetables in their raw form have nothing to hide behind, only sharing the gifts that Mother Nature imbued them.

INSALATA DI BRESAOLA 12

Bresaola, Arugula, Treviso, Citrus, Shaved Piave Cheese, Extra Virgin Olive Oil

FUNGHI E FARRO 15

Mixed Mushrooms, Farro, Garlic Caper Aioli, Parsley

CARCIOFI ALLA GIUDIA 12

Crispy Artichokes, Parsley, Lemon **Region: Lazio**

ZUCCA ARROSTITA 15

Honeynut Squash, Liuzzi Stracciatella, Hazelnut Vinaigrette



DAL GRANAIO .

FROM THE MILL



PACCHERI ALLA NORMA 17

Afeltra Mezze Paccheri, Eggplant, Tomatoes, Ricotta Salata **Region: Sicilia**

CASARECCE CON PESTO ALLA GENOVESE 18

Afeltra Casarecce, Basil Pesto, Pine Nuts, Extra Virgin Olive Oil **Region: Liguria**

PIATTI FORTI .

PLATES FROM THE LAND & WATER



MAIALE ALLA BIRRA 26

Beer-Braised Pork Shoulder, Celery Root, Granny Smith Apple, Parsley, Mustard Vinaigrette

A Birreria classic from day one. Our chefs start with Bensmiller Farms pork shoulder, braise it over 24 hours and finish it with an apricot beer glaze. The savory pork and sweet glaze pair perfectly with the tartness of granny smith apples.

PESCE SPADA 25

Grilled Swordfish, Broccoli Rabe, Fingerling Potatoes, Anchovy, Chili

TAGLIATA DI MANZO 31

Grilled Wagyu Bohemian Steak, Arugula, Parmigiano Reggiano® DOP

POLLO CON LENTICCHIE E CAVOLETTI 24

Cascun Farms Chicken, Black Lentils, Brussels Sprouts, Salsa Verde

CAVOLFIORE FRITTO 16

Fried Cauliflower, Liuzzi Ricotta, Bagnara Sauce

BISTECCA FIORENTINA MP

Porterhouse for Two with Market Vegetables **Region: Toscana**

Best served charred on the outside and rare on the inside with a simple touch of olive oil and seasoning, this recipe dates back to 1565.