



## Antipasti

- **MOZZARELLA DI BUFALA E POMODORI**  
Imported Buffalo Mozzarella, Heirloom tomatoes,  
basil, red onion, balsamic glaze / 15
- \* • **INSALATA CESARE**  
Crispy green hearts of Romaine, house Caesar dressing,  
shaved Parmesan-Reggiano cheese,  
toasted brioche croutons / 9
- **INSALATA DI BARBABIETOLA**  
Balsamic roasted beets, butternut squash, arugula,  
micro kale, feta cheese, toasted pine nuts / 15
- GNOCCHI CON ASTICE E SPINACI**  
Homemade petite potato dumplings, lobster,  
truffle paste, spinach, white wine shallot sauce / 16
- **CAROTE ARROSTITI**  
Balsamic roasted Heirloom Rainbow Carrots,  
chili Tomini cheese, carrot and tomato relish,  
aged balsamic / 12
- **ANTIPASTO ALLA VIVERE**  
Chefs choice of cured meats, cheeses and vegetables / 18

- MINISTRA DEL GIORNO**  
Soup of the day / 7.5
- **INSALATA DELLA CASA**  
Field greens, shaved radish,  
Heirloom tomatoes, balsamic vinaigrette / 7.5
- \* • **INSALATA DI PUTTANESCA**  
Gotham greens Butter lettuce,  
pickled Cipollini onions, balsamic cherry tomatoes,  
olive and capers tapenade, Danish Bleu cheese,  
white anchovies, roasted garlic dressing / 15
- CALAMARI ALLA GRIGLIA**  
Grilled calamari on a bed of herb chic-pea purée,  
grilled eggplant, dried cherry Caponata, fresh herbs / 15
- **POLPO ALLA GRIGLIA**  
Charred grilled Spanish octopus, pan fried purple  
potatoes, port wine, sautéed butternut squash,  
creamy garlic purple aioli / 16
- **FORMAGGI ASSORTITI**  
Chefs selection of assorted cheese / 13
- Wine and Cheese flight / 30**

## Paste "Specializing in Hand Crafted Pasta"

- TORTELLI DI ZUCCA**  
Hand crafted moon shaped pasta filled with butternut squash, Parmesan Reggiano,  
butter sauce, crumbled Amaretti cookie, toasted almonds / 25
  - AGNOLOTTINI DI FAGIANO**  
"Our classic" small pillow shaped homemade Pheasant filled pasta, butter, sage, Parmesan-Reggiano / 27
  - \* **RAVIOLI DI FORMAGGIO CON POMODORO E TUORLO D' UOVO**  
Hand crafted pasta stuffed with Trugole cheese, hand dipped Ricotta, Parmesan-Reggiano,  
garlic cream sauce, nduja, charred cherry tomatoes, garlic chips, salt and sugar cured egg yolk / 27
  - TAGLIORINI ZAFFERANO ALLA CALABRESE**  
Hand crafted saffron pasta sautéed with garlic and olive oil, spicy Calabrian peppers,  
Calamari, baby Gulf shrimp, Diver Sea scallop / 29
  - PAPPARDELLE ALLA BOLOGNESE**  
Hand crafted wide flat noodles, traditional Bolognese meat sauce of veal, pork and beef / 24
  - \* **RIGATONI CON RAGU DI AGNELLO E POMODORI**  
Hand crafted Rigatoni, dry aged lamb ragù, San Marzano tomatoes, rosemary cream, Calabrian chilies / 29
  - \* • **RISOTTO CON GRANCHIO E FORMAGGIO DI TARTUFO**  
Slow cooked Carnioli rice, citrus butter, Jumbo Lump Crab, Truffle cheese,  
roasted fennel purée, cacio e pepe tuile / 28
- (Gluten Free pasta available upon request)

## Secondi

- \* **IPPOGLOSSO CON MOUSSE DI PATATE E INSALATA DI MACHE E SALVIA**  
Sautéed Alaskan Halibut, potato mousse, sherry buerre blanc, Mache and fried sage salad, Black Tobiko Roe / 35
- \* • **CAPESANTE CON PASTINACA E PORRI ARROSTITI**  
Pan seared Diver Sea Scallops, roasted parsnips, leeks, kale pesto, champagne sabayon,  
blood orange reduction / 33
- \* • **AGNELLO CON POLENTA DI PISTACCIO**  
Pan seared Lamb loin, pistachio polenta, salsa verde, brûléed shallot red wine marmalade / 34
- **POLLO CON CONFIT DI PATATE E PISELLI**  
Pan seared Amish Airline chicken breast, skin-on, potato confit, pea purée, Agrodolce / 27
- **GRIGLIA DI VITELLO**  
Grilled 14oz bone in Veal chop, roasted King Oyster mushrooms, Black garlic purée / 43
- \* • **BISTECCA MAMA MIA**  
Grilled 20oz USDA Prime Dry aged 30 day bone in Ribeye steak,  
rosemary roasted potatoes, local farm seasonal vegetables / 48

\* "Consuming raw or undercooked  
meats, poultry, seafood, shellfish, or eggs  
may increase your risk for  
food borne illness"

• Indicates Gluten Free