

DINNER

FOR THE WEEK OF FEBRUARY 15, 2017

BITES

- OLIVES** castelvetrano olives in olive oil, herbs and lemon, served warm. 6
- ARANCINI** fried parmesan risotto balls with anchovy-caper butter, parmesan and herbs. 7
- PÂTÉ** chicken liver pâté with cauliflower and carrot pickles, mission fig jam and crostini. 10
- CHIPS N' DIP** kennebec potato chips with white bean-bacon dip, chili oil and smoked jalapeno crema. 7
- BRUSCHETTA** house cured Purefish salmon, grilled olive oil toasts, herb cream and lemon zest. 8
- CHEESE PLATE** Marin French triple crème brie, Bellwether Carmody, Bermuda Triangle goat cheese, with honey, apples and crostini. 13

APPETIZERS

- POTATO CHOWDER** potato purée with leeks, ham hocks, parmesan cheese and parsley. 7
- WEDGE** baby iceberg lettuce, Zoe's bacon, shaved egg, chow chow and 1,000 island dressing. 9
- BUTTER LETTUCE** organic butter lettuce, roasted butternut squash, crispy red quinoa, shaved red onions, tome goat cheese and sherry vinaigrette. 11
- BEET SALAD** roasted red beets, oranges, shaved fennel, baby arugula, red onions, blue cheese crumbles and red wine vinaigrette. 10
- SAUSAGE** house-smoked trotter sausage, braised French lentils, bacon lardons, parmesan cheese, shaved fennel and frisee salad. 15
- FRIED PUMPKIN** panko crusted kabocha squash, with creamy Laura Chenel goat cheese fondue, frisee, red onions, toasted pepitas and honey. 13
- BURRATA** Di Stefano burrata cheese, toasted bread, eggplant caponata, golden raisins, fresh basil and sherry vinaigrette. 13
- MARROW** roasted bone marrow, braised oxtail au jus, gremolata and olive oil toast. 16

Bread served upon your request.

DINNER

FOR THE WEEK OF FEBRUARY 15, 2017

ENTREES

RIGATONI a Dobbs Ferry staple with tomato sauce, red peppers and braised pork sausage. 17

PETE'S MEATBALL pork and beef meatballs braised in tomato sauce with spaghetti and herbs. 19

GNOCCHI pan seared potato dumplings, parsley pesto, braised leeks, shaved capocollo, basil and olive oil. 23

AGNOLOTTI fresh egg pasta stuffed with mushrooms and goat cheese; red wine braised beef short rib, marinara, parmesan cheese, arugula and margoram. 24

TAGLIATELLE fresh, knife-cut semolina pasta, parmesan cream, roasted maitake mushrooms, spinach, thyme and truffle oil. 22

* gluten-free pasta is available

CHICKEN SCARPARELLO Mary's half chicken brined and roasted, served with Italian sausage, sweet peppers, peperoncini and crispy fried potatoes in a vinegar-butter sauce. 26

STEAK 6 ounce Snake River Farms skirt steak with parmesan crusted potato gratin, tobacco onion rings and veal au jus. 28

FISH roasted Chilean seabass, braised flageolet beans, chorizo sausage, braising greens, scallions and chili oil. 28

PORK brined and smoked Llano Seco pork loin, roasted butternut squash, Fuji apples, pearl onions, whipped lardo and apple cider gastrique. 26

BRUSSELS SPROUTS brown butter, bacon lardons, mustard vinaigrette 6

BROCCOLINI sautéed, peperonata 6

CAULIFLOWER brown butter, fried capers and toasted bread crumbs 6

SHOESTRING FRIES seasoning salt 6