



ANTIPASTI

Vellutata di Aragosta

Main Lobster bisque
13

Tortellini in Brodo

Traditional chicken consommé with
homemade meat tortellini
11

Carpaccio di Pescespada

Atlantic swordfish carpaccio pink peppercorn,
citrus olive oil emulsion
19

Polenta con ragù di coniglio e fonduta al tartufo

Rabbit ragu over soft polenta and fondue
black truffle infusion
20

Salsicce di Cacciagione su lenticchie nere al rosmarino

Roasted Lamb and wild boar sausages over
black lentils stew
18

Stracciatella, peperoni arrosto e acciughe del Cantabrico

Stracciatella cheese, roasted peppers,
Cantabrico sea anchovies
19

Polpo Mediterraneo alla Griglia con rapini e ceci

Mediterranean Grilled Octopus, over
chickpeas puree and rapini
20

Tavolozza Assortita di Salumi

Selection of: Pata negra ham, Salame di
Felino, aged truffled pecorino, mixed
Bruschetta
28

Carpaccio di Barbabietola e Caprino

Roasted beets carpaccio, goat cheese
croccante, lemon mustard emulsion
18

INSALATE

Barbabietole e Noci

Roasted beets, Aged
Gorgonzola Cheese, caramelized
walnuts, Vine-ripe Tomatoes,
lemon vinaigrette
11

Insalata Italiana

Radicchio, Arugola and Belgium
Endive Tossed with Balsamic
Vinaigrette
9

Insalata Strada

Baby Spinach, Golden Raisins,
Toasted pine-nuts, Shaved
Parmigiano, Lemon Mustard
Vinaigrette
10



Gluten free pasta available upon request.

We ask that you please be courteous to our patrons dining inside and refrain from smoking cigars, pipes or cigarettes around the outdoor vicinity or side courtyards. Thank you.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food borne illness.

Please note that some food items we prepare may contain nuts or a trace amount of nuts. Please alert your server if you have any food allergies or dietary concerns and we will do our best to accommodate you.

**Free range, grass fed, hormone and antibiotics free.



PASTE

Tagliolini al Pomodoro

Homemade Tagliolini. "San Marzano" tomato sauce shaved aged pecorino cheese
15

Agnolotti di Zucca

Handmade Pumpkin agnolotti over Fonduta di Taleggio.
18

Tortelloni di Branzino e Carciofi alla bottarga

Handmade Tortelloni, Stuffed with artichoke and branzino, butter and bottarga sauce
24

Pappardelle ai Porcini e Cinghiale

Homemade pappardelle pasta, wild boar ragu, porcini mushrooms
28

Ravioli di Burrata e Nduja

Homemade ravioli filled with Burrata cheese and nduja sausage, tomato basil coulis
22

Tagliolini al burro e Tartufo bianco

Homemade tagliolini butter Parmesan Shaved white Truffles.
MKT

Risotto Nero all'Aragosta

Black venus risotto, Maine Lobster, Assorted Seafood.
35

SECONDI PIATTI



Agnello con Fichi

New Zealand Free Range, Grass Fed Rack of Lamb oven roasted, Sun-Dried Figs, Port Wine
Reduction, sweet potato Mash.
46

Ossobuco di Vitello

Grass Fed Free Range slow braised Veal ossobuco over Risotto Milanese
46

Filetto alle Maiale Iberico de Bellota

Acorn fed, Free Range iberico pork tenderloin, Chestnuts, Madeira Wine sauce
42

Branzino Ripieno

Fresh Mediterranean Striped Bass Stuffed with Shallots, Tomato Confit and Rosemary
34

Salmone alla Griglia

Grilled Faroe Island Salmon over roasted vegetables, balsamic reduction
27

Ippoglosso ai Funghi

Roasted Wild Halibut fillet, asparagus, cherry tomatoes lemon white wine sauce
35

Polletto alle Erbe e Prosecco

Roasted free range, organic chicken, herbs, mushrooms, Prosecco reduction
23



DOLCI

Biscotti e vin santo

Homemade biscotti with Vin Santo.

9

Torta al Cioccolato

Homemade Triple Chocolate Cake,
english Vanilla sauce

9

Napoleon ai Frutti di Bosco

Homemade puff pastry, organic Pastry
Cream, mixed berries

10

Fragole Allo Zabaione

Fresh Mixed Berries, Zabaione cream

9

Mousse alla frutta della Passione

Passion Fruit Mousse, vanilla creme
anglaise

11

AFTER DINNER DRINK MENU

	BTL	GL
Ramos Pinto Collector Reserva non vintage, Porto	7	
Ramos Pinto late bottled vintage 07, Porto	9	
Ramos Pinto 20, Tawny 20 years	15	
Ramos Pinto 10, Tawny 10 years	12	
Lustau Cream Sherry "Old East India", Jerez de la Frontera	9	
Lustau Fino "Jarana" (Dry), Jerez de la Frontera	7	
Moscato D'asti Marengo, Piedmont	7	
Velenosi Visciole, Marche (Wild cherry wine)	12	
Oremus late Harvest, Tocai/Hungary	12	
Ben Rye, Passito di Pantelleria	50	

S|T|R|A|D|A
IN THE GROVE

WINE BY THE GLASS

SPUMAN TI & CHAMPAGNE [BUBBLES]

Primaterra Prosecco, Friuli	7.5
Fantinel Spumante Rose, Friuli	9
Philippe Gonet Champagne Brut, Le Mesnil sur Oger	18
Franciacorta Ca'Del Bosco Brut Prestige, Lombardy	16
Spritz - Casoni, Prosecco, Orange	12
Lolea Sangria (Red or White)	12

VINI ROSATI [ROSÉ]

Villa Pereire, Cotes de Provence	11
Santa Vittoria Rose	12

VINI BIANCHI [WHITES]

Albarino Lagar de Cervera, Galicia	10
Gavi Villa Sparina, " Cortese" Piedmont	11
Pinot Grigio Maniscalco, Veneto	9
Chardonnay Cantina Lavis, Trentino doc	10
Vermentino Santadi "Villa Solais", Sardegna	11
Pecorino Velenosi, Villa Angela, Marche	11
Domaine de Fortunet (Colombard, Sauvignon), Gascony	11
Chenin Blanc L'ecole, Columbia Valley	10
Altavilla Della Corte, Grillo Firriato, Sicily	12

VINI ROSSI [REDS]

Barbera d'Asti Damilano, Piedmont	11
Dolcetto D'Alba Borgogno, Piedmont	14
Nebbiolo Pertinace "Langhe", Piedmont	11
Barolo Damilano, Piedmont	18
Amarone Classico Zeni, Veneto	18
Cannonau, Sardegna Santadi	11
Chianti Classico, "La Sala", Tuscany (Organic)	12
Morellino di Scansano, Fattoria le Pupille, doc Tuscany	9.5
Brunello di Montalcino, Monapetra	18
La Rioja Alta Reserva VinaAlberdi "Tempranillo", La Rioja	10
Malbec Las Perdices Reserve, Mendoza	15
Cabernet Sauvignon Ceibo, Mendoza	11
Lucente, "Sangiovese, Cabernet - Merlot", Tuscany	15
Pinot Noir Alta Pavina, Castilla y Leon	13

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2018

NEW YEAR'S EVE
DINNER

