

# The Menu

## Appetizers

**Soup 10**  
Chef Creation

**Calamari 22**  
Fried calamari tossed with sweet cherry peppers; served with a lemon wedge and marinara sauce

**Grilled Octopus 25**  
A grilled tentacle with a red pepper romesco sauce and grilled bell peppers and onions

**Taste of Italy 28**  
Imported Di Parma ham, Burrata cheese, olives and cherry tomatoes

## Salads

**Caesar Salad 15**  
Romaine, parmesan cheese and croutons

**Wedge Salad 12**  
Creamy blue cheese dressing, crispy pancetta, cherry tomatoes

**Field Salad**  
**Starter 10 Entrée 15**  
Spinach, roasted pepitas, Chevre goat cheese, sundried tomatoes, dried cranberries, seasonal fruit, with seasonal herb vinaigrette

**6 oz. Steak 15**  
**4 oz. Shrimp 12**  
**4 oz. Chicken 10**

## Pastas

**Carbonara 30**  
Bucatini, guanciale and Pecorino Romano

**Pumpkin & Sage Gnocchi 26**  
Pillowy gnocchi served with rich pumpkin cream sauce and topped with fresh sage and ricotta

**Pappardelle ai Funghi 30**  
Hearty wild mushroom ragout with fresh pappardelle pasta

**Cacio E Pepe 26**  
Linguini, pecorino and pepper

*The Finger Lakes region provides a robust source of local produce, fresh meats and cheese. We pride ourselves in our continued commitment to source local as well as offering exceptional products from New York City and Italian imports consisting of fresh cured meats and cheeses. Many thanks to our talented neighbors.*

## Sides

**Chef's Potato 10**

**Grilled Vegetables 10**

**Beef Tallow Butter 10**

Dry aged, rendered tallow whipped into a finishing compound butter

**Cherry Smoked Salt 5**

**Cabernet Sauvignon Salt 5**

**Red Wine Beef Demi 8**

## IN HOUSE DRY AGED STEAKS

From our dry aging chamber to your plate!

**\$\$ Market pricing**

Try our famous Tomahawk Cut

All dry aged steak cuts include a field green salad, potato and vegetable of the evening

Ask your server about the various cuts and ages available

Make any dry aged steak shareable for an additional \$20

## Entrées

**Fall Harvest Chop 38**

Herb crusted grilled Tomahawk chop, white cheddar polenta topped with a seasoned cranberry apple chutney

**Ribollita 24**

A hearty Tuscan stew featuring all the Fall flavors of the garden; onion, sweet peppers, cabbage, kale, lentils, thyme and rosemary

**Filet Mignon 7 oz. 48**

With roasted vegetables and mashed potatoes

**Autumn Smoked Duck 38**

Smoked duck breast with confit fingerlings, chef's vegetable and an apple-brandy caramel glaze

**Hanger Steak & Gnocchi 42**

6oz. Grilled hanger steak with a spinach, wild mushrooms and arugula sauté, topped with a honey balsamic demi

**Salmon 38**

Candied cedar plank with roasted butternut squash, spinach, and mushroom sauté, finished with a citrus dill gremolata