

SHARED PLATES

CAVIAR SERVICE \$94

*White Sturgeon Caviar, Labneh Panna Cotta,
Mini Gnocco Fritto*

OYSTERS ON THE HALF SHELL \$24

*Heirloom Tomato Water, Fresh Horseradish, Mustard Oil
(Caviar \$25 supplement)*

FOCACCIA \$11

Olive Oil Butter, Calabrian Chili Tapenade

GNOCCHO FRITTO \$16

Prosciutto di Parma, Preserved Lemon

ROASTED SPANISH ARTICHOKE \$18

Caramelized Honey-Garlic Vinaigrette, Parmigiano

BABY ROMAINE SALAD \$17

*Tahini-Soy Vinaigrette, Preserved Vegetable, Candied
Sesame Seed Dukkah*

PUGLIA BURRATA \$18

Blackberry, Red Beet Gazpacho, Pistachio, Dill

STRIPED BASS CRUDO \$24

*Chilled Honeydew-Cucumber Consomme, Lime,
Avocado, Toasted Hazelnut*

TUNA CRUDO \$24

*Petit Heirloom Tomato, Whipped Labneh, Lime,
Red Onion, Chili*

BEEF TARTARE \$18

*Black Truffle Aioli, Pickled Cremini, Green Onion,
Fiore Sardo*

SUMAC GLAZED OCTOPUS \$19

*Muhammara, Pomegranate, Black Olive-Prosciutto
Crumble*

PASTAS

PARSLEY AND RICOTTA CAVATELLI \$21

Bone Marrow, Escargot, White Beech Mushroom

CANDELLINI GUARDAPORTA \$24

Pork and Beef Cheek Ragu, Marjoram, Locatelli

SQUID INK CHITARRA \$24

Uni, Bottarga, Oil Cured Cherry Tomato, Calabrian Chili

PORK CHEEK & TALEGGIO AGNOLOTTI \$22

Caramelized Onion, Fig Agrodolce, Ciccioli

CORN & STRACCHINO OCCHI \$24

Chanterelle, Black Truffle, Garleek, Huitlacoche

MAINS

GRILLED BRANZINO \$37

Braised Fennel, Caponata, Calabrian Chili, Golden Raisin

APPLE GLAZED LAMB T-BONE \$44

Kale alla Romana, Shishito Pepper, Gigante Bean, Mint Pesto

POTATO CRUSTED HALIBUT \$41

*Poached Mussels, Heirloom Squash, Tomato, Saffron Aioli, Black Olive,
Lemongrass Nage*

FENNEL GLAZED PORK COLLAR \$37

Pickled Cherry, Broccoli di Ciccio, Dijon, Crispy Lentils

WEEKLY STEAK PREPARATION \$MP

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions.*



CHEFS *Nicholas Elmi & Michael Millon*



WINES

SPARKLING

CHARDONNAY - **\$28/\$110**

Laurent Perrier ‘Brut’, Champagne, France NV

CHARDONNAY, PINOT NOIR - **\$23/\$85**

Terrabianca ‘Metodo Classico’ DOCG

Alta Langa, Italy 2021

MACABEO, XAREL-LO, PARELLADA - **\$17/\$65**

Poema Cava DO, Penedes, Spain NV

TREPAT CAVA ROSE - **\$15/\$55**

Mira Me, Catalonia DO, Spain NV

WHITE

PINOT GRIS - **\$15/\$55**

Domaine Jean-Pierre Herr AOC Alsace, France 2023

SAUVIGNON BLANC - **\$17/\$65**

Lionel Osmín ‘Cote d’Argent’ IGP Gascogne, France 2023

ALBARINO - **\$16/\$60**

Lagar de Indra DO Rias Baixas, Spain 2023

CHENIN BLANC - **\$18/\$70**

Bushvine, Stellenbosch, South Africa 2022

CHARDONNAY - **\$17/\$65**

Macon-Peronne AOC Burgundy, France 2022

CHARDONNAY - **\$24/\$90**

Plumpjack, Napa Valley, United States 2023

RED

PINOT NOIR **\$18/\$70**

Domaine de L’Eveche, Cote Chalonnaise, Burgundy, France 2023

SANGIOVESE - **\$16/\$60**

Santa Virginia Superiore DOCG, Chianti, Italy 2020

MALBEC - **\$17/\$65**

Paul Hobbs ‘Felino’ Mendoza, Argentina 2024

TEMPRANILLO - **\$18/\$70**

Larchago Reserva DOC, Rioja, Spain 2016

SUPER TUSCAN BLEND - **\$21/\$85**

Tenuta Larnianone ‘Bragia’ IGT Siena, Tuscany, Italy 2020

MERLOT, CABERNET FRANC - **\$35/glass**

Chateau Vieux Faurie, Saint Emilion Grand Cru, France 2019

ROSÉ

TEMPRANILLO - **\$16/\$60**

Larchago DOC Rioja, Spain 2024

CABERNET SAUVIGNON, MERLOT - **\$17/\$65**

La Mouliniere AOC Bordeaux, France 2024

ORANGE

INZOLIA - **\$17/\$65**

Tenute Orestyadi, Gibellina, Italy NV

BEER

SNUFFLER IPA- **\$9**

Sterling Pig Brewery, PA

FRESHIES PALE ALE- **\$9**

Tonewood Brewing, NJ

SHOAT PILSNER - **\$8**

Sterling Pig Brewery, PA

CIDER - **\$9**

Shacksbury, VT

COCKTAILS

GOTCHA! - **\$16**

Mezcal, Génepy, Maraschino, Lime

THE PINKY FINGER - **\$17**

Basil Infused Rum, Campari, Cream Of Coconut, Lime

THE PUMP HOUSE - **\$17**

Tequila, Mezcal, Amaro, Grapefruit, Cinnamon-Honey, Lemon, Black Pepper

MINT CONDITION - **\$15**

Gin, Orange-Cardamom Cordial, Lemon, Honey, Mint

AGUILA - **\$18**

Fosforo Mezcal, Aquachili, Yuzu Orange, Lime, Agave

BLOOD ORANGE MARGARITA - **\$14**

Hidden Still Silver Tequila,, Triple Sec, Lime, Agave, Sea Salt

ROSEMARY SPRITZ - **\$14**

Revivalist Garden Gin, Grapefruit Soda, Rosemary Syrup, Lime, Kumquat Bitters

ZERO-PROOF

SORREL - **\$7**

Hibiscus, Ginger, Agave, Lime,

IN BETWEEN SEASONS - **\$8**

Blood Orange, Celery, Fig Leaf Shrub

THE ALCHEMIST - **\$7**

Moroccan Mint Tea, Orange Blossom, Honey, Club Soda

NA SPRITZ-**\$14**

DHOS Bittersweet, One Of One NA Sparkling

PHONY NEGRONI -**\$14**

Non-Alcoholic Cocktail

STELLA ARTOIS - **\$8**

Liberte

ERDINGER WEISSBRÄU - **\$8**

Hefeweizen

ONE OF ONE - **\$9** - NA SPARKLING

California Sparkling White

ONE OF ONE - **\$14** - NA WINE

Cabernet Sauvignon, California

SPIRITS

RUM

Gosling’s Black Seal - **\$14**

Mount Gay - **\$14**

Plantation 5yr - **\$16**

Smith & Cross - **\$16**

Scarlet Ibis - **\$16**

Zacapa 23yr - **\$17**

VODKA

Tito’s - **\$14**

Ketel One - **\$16**

Grey Goose - **\$16**

Belvedere - **\$18**

GIN

Tanqueray - **\$16**

Blue Coat - **\$16**

Bar Hill - **\$17**

Plymouth - **\$18**

Hendrick’s - **\$18**

Monkey 47 - **\$21**

Botanist Gin - **\$18**

TEQUILA / MEZCAL

Casamigos Blanco - **\$19**

Casamigos Reposado - **\$22**

Derechito Reposado - **\$22**

Derechito Extra Anejo - **\$27**

Ocho Plata - **\$22**

Ocho Reposado -**\$24**

Illegal Joven - **\$18**

Fosforo Mezcal - **\$18**

Vida Mezcal - **\$ 20**

Quiereme Mucho Mezcal - **\$24**

IRISH WHISKEY

Jameson - **\$16**

Green Spot - **\$26**

Redbreast 12yr - **\$26**

JAPANESE WHISKY

Toki Suntori- **\$16**

Hatozaki - **\$22**

SCOTCH WHISKY

Laphroaig 10yr - **\$24**

Balvenie 12yr - **\$26**

Lagavulin 16yr - **\$32**

Macallan 12 yr - **\$28**

Johnnie Walker Black -**\$20**

Compass Box Hedonism-**\$27**

Compass Box Spice Tree- **\$28**

BOURBON WHISKEY

Maker’s Mark - **\$16**

Woodford Reserve - **\$18**

Basil Hayden - **\$20**

Angel’s Envy - **\$22**

Widow Jane - **\$28**

Eagle Rare 10yr - **\$24**

RYE WHISKEY

Rittenhouse Rye - **\$16**

High West Double Rye - **\$20**

Whistlepig 10yr Rye - **\$32**

Basil Hayden Dark Rye - **\$20**

Michter’s Rye - **\$22**

Beyond Distilling 7yr Rye - **\$26**