

Storico

DINNER

ANTIPASTI

Burrata & Smoked Eggplant | 15 (v)
Italian eggplant, Urfa Biber pepper, grilled bread
ADD prosciutto di San Daniele | 5

Grilled Asparagus | 14 (gf)
coddled egg, pecorino-bottarga butter

Chicken Liver Mousse | 16
grilled bread, pickled pearl onions, cornichons

1/2 Dozen Cupcake Oysters | 16
Long Island, NY
red wine mignonette, saltine crackers

Stone Fruit & Arugula Salad | 19 (v)(gf)
Jersey peaches, walnuts, piave Vecchio, chianti
vinaigrette

Heirloom Tomatoes | 19 (v)(gf)
mixed NJ heirloom tomatoes, lemon basil-yogurt,
pistachio, thai basil

Mixed Baby Greens | 15 (v)(gf)
sherry vinaigrette, shaved garden vegetables

PASTA

Rigatoni | 23 (v)
confetti tomatoes & pomodoro, mozzarella, basil,
herbed streusel

Cavatelli | 26 (v)
artichokes, River Edges' "Up in Smoke"
goat cheese, fried parsley

Campanelle | 24
turkey bolognese, Parmesan

Spaghetti | 22 (v)
carrot pesto, sesame, seaweed, chili flake

Risotto | 25 (gf)
prosciutto, charred sweet corn, heirloom tomatoes

MANGIA!

Warm Olives | 4 (v)(gf)

Cheese Plate | 18
manchego, English stilton, brie, almonds,
apricot mostarda

Crispy Zucchini | 15
lime aioli, parmesan

Crispy Pig | 15
furikake, basil, Calabrian chili

SECONDI

Skirt Steak | 28
creamed leeks, marble potatoes

Roasted Duck Breast | 32
romano bean & summer corn ragu, sauce romesco,
endive

Crispy Chicken | 28 (gf)
chive puree, broccoli rabe,
beech mushrooms

Branzino | 27
zucchini 'noodles', baby vegetables & potato,
salmoriglio

Salmon | 29
fava bean puree, confetti tomatoes, grilled gem
lettuce

CONTORNI

Grilled Corn on the Cob | 7 (v)(gf)
local corn, Calabrian chili aioli, pecorino romano,
basil

Hen of the Woods Mushrooms | 14 (v)(gf)

Roasted Marble Potatoes | 8 (v)(gf)

Broccoli Rabe | 8 (v)(gf)

OUR KID'S MENU IS ALWAYS AVAILABLE! PLEASE ASK YOUR SERVER FOR A COPY.

*Consuming raw or undercooked meat, eggs, seafood, or dairy products may increase your risk of foodborne illness.

*(v) = vegetarian, (gf) = gluten free