



90 North Country Rd Miller Place, NY 11764 ~ (631)-473-0014

Take Out Menu ~ 1pm-8pm ~ Monday-Sunday

We apologize for any inconvenience, **we do not accept credit cards**

TWO COURSE PRIX FIXE ~ \$28 (appetizer and entrée)

APPETIZER ~ \$13 (a la carte)

Farro with Roasted Beets and Feta
Bib Lettuce, with Goat Cheese and String Beans
Crisp Potato Pancake Smoked Salmon and Crème Fraiche
Frito Misto; Fried Shrimp, Clams, and Calamari
Balsamic and Chili Glazed Chicken Wings
Duck Liver Mousse
Crisp Farm Egg over Creamy Polenta with Pork Shoulder and Smoked Broth
Meatballs Braised in Tomato over Creamy Polenta
Risotto Balls stuffed with Bolognese
Roast Cauliflower With Bagna Cauda and Shaved Parmigian

ENTRÉE ~ \$24 (a la carte)

Eggplant Parmigiano
Roast Cod with Thai Curry and Basmati Rice
Slow Cooked Braciola stuffed with Prosciutto, Herbs, and Cheese
Red Wine Braised Short Ribs with Potato Puree
Lasagna Bolognese
Pork Milanese with Roasted Fingerling Potato, Swiss Chard, and Taleggio Fonduta
Sautéed Chicken Scallopini with Feta Polenta and Vegetable
Pasta with Shrimp Fra Diavola
Butternut Squash Ravioli with Roasted Tomato and Basil
Farro Pappardelle with Lamb Shanks and Greens

FAMILY STYLE (feeds 4) Served with Salad of Bibb Lettuce, Goat Cheese, and String Beans

Duck Cacciatore; Duck Confit and Duck Sausage with Potatoes and Vegetables \$70
Chicken Parmigiana with Polenta and String Beans \$70
Sunday Gravy; Braciola, Sausage, and Meatball with Pasta \$75
Rigatoni with Pork Shoulder Ragu \$60

HOME COOKING \$30 (Cook in the comfort of home, limited number of orders daily)

1lb of our Fresh House made Rigatoni, 1 Quart of Tomato Sauce, and 16 Meatballs

WINE \$22 per bottle

Chardonnay Pellegrini 2017
Pinot Grigio Due Torre 2014
Lamoreaux Landing NV
Montepulciano D'Abruzzo-
Illuminati 2017

BREAD DIPS \$4 each

Tomato Tapenade
Whole Marinated Olives

DESSERT \$5 each

Olive Oil Cake
Chocolate Chip Cookie
New York Style Cheesecake