

ANTHONY DAVID'S

GOURMET SPECIALTIES

1 ANTIPASTO 4/\$20 5/\$25 6/\$30

Raw

Market Vegetables

mixed olives
roasted peppers
grilled artichokes
del gorno

Artisan Cheese

aged gouda, cow ⁺
bucherondin, goat
dunbarton blue, cow ⁺
cacio pecorino, sheep

Cured Meats

prosciutto san daniele
charlito picante
trufa seca sausage
cappacola

Toasts 3/\$15

ricotta & cracked pepper cured tuna, capers, & tomato truffled mashed English peas

2 APPETIZER

House Whipped Ricotta

Catskill honey, pepperoncini, thyme,
crostini, 13

Misticanza Salad

local greens, English peas, radish,
buttermilk vinaigrette 15

Burrata

salsa verde, garlic crostini 15

Taleggio Arancini

Nudjua gravy 12

Tuscan Kale Caesar

parmesan, torn garlic croutons 13

Charred Octopus

fennel, cannellinis, tomato, garlic 17

Spicy Tuna Tartare

toasted chickpeas, beechwood, kalamata
olives, crostini 13

Grilled Asparagus

poached egg, prosciutto, pecorino,
black truffles 15

Stuffed Artichoke

pecorino, breadcrumbs, parsley, garlic,
lemon zest 16

3 PASTA

Veal Meatballs

bucatini, capers, pecorino 28

Lobster Gnocchi

wild mushrooms, toasted corn, thyme 33

Wild Boar Ragù

pappardelle, English peas, Parmesan 33

Spring Carbonara

tagliatelle, poached egg, smoked portabella,
English peas, pecorino 25

Paccheri

roasted tuna sauce, capers, parsley 27

Eggplant Bolognese

bucatini, mozzarella, pecorino, tomato, chilies 24

Lamb Sugo

gorgonzola fiocchetti, spaghetti squash, arugula 31

Rock Shrimp Risotto

saffron, chilies, fava beans 32

4 ENTRÉE

Pesce di Oggi

line caught and seasonally inspired MP

Fried Rabbit

cabbage, pine nuts, currants,
pecorino 32

Seared Sea Scallops

roasted eggplant, truffled peas,
charred tomatoes 35

Rohan Duck Breast

creamy polenta, arugula,
cherry demi 35

Grass Fed Ribeye

market greens, roasted garlic, pecorino
& rosemary potatoes 38

Berkshire Pork Chop Parmesan

burrata, wilted greens 36

\$10 share plate on main course only

To be able to satisfy all of our guests, we kindly request a two-hour time frame per reservation.

*Private Events Available / 20% Gratuity on parties of 6 or more
Dinner Daily / Brunch daily 9 to 3 / Antipasto menu daily 3 to 5*

INSTAGRAM @chefpino @anthonydavids_