

Starters

Heirloom Tomato Gazpacho 10

extra virgin olive oil, cucumber, peach, jalapeño

Ensalada Mixta 12

mixed greens, heirloom cherry tomatoes, pickled onion, olives, piquillos, hard-boiled egg, manchego, smoked paprika vinaigrette

Tomato Melon Salad 15

local heirloom tomatoes, watermelon, sugar melon, jamón serrano, cucumber, pistachios, lavender vinaigrette, gorgonzola

Burrata 15

local Amish tomatoes, dressed arugula, fennel almonds, crostini

Charcuterie & Cheese 27

assorted imported meats + cheeses w/ seasonal pairings and crostini

Tapas

Blue Point Oysters (Connecticut) Market Price

with tomato-peach mignonette and kimchi horseradish hot sauce

Halibut Ceviche 17

citrus marinated halibut, coconut milk, corn, fresno chilis, red onion, cilantro, crispy tortilla strips

Bluefin Tuna Tartare 15

harissa soy marinated tuna, cucumber, tomato, sesame seeds, crispy tortilla strips

Croquetas 6

jamón serrano + manchego cheese fritters, aioli

Bacon Wrapped Dates 9

blue cheese stuffed, sweet corn gastrique, Marcona almonds

Papas Fritas 9

crispy fried fingerling potatoes, salsa bravas, aioli

Setas 9

shiitakes cooked in a sherry cream sauce, rosemary, chili flake

Pan con Tomate 13

house-made Pagnotta bread toasted & rubbed with garlic, topped with heirloom tomato purée, manchego, jamón serrano

Gambas al Ajillo 16

gulf shrimp poached in olive oil with garlic, chilis, herbs, crusty bread

Scallops a la Plancha 15

seared scallops, morcilla de arroz sausage, romesco, chimichurri

Pulpo a la Plancha 17

charred octopus, chistorra chorizo, Carolina hush puppy, squid ink Marcona almonds, pickled onions, salmorejo

Albondigas 13

pork + beef meatballs cooked in sofrito, basil aioli, pickled onion, toasted pepitas

Lamb Chop 12

marinated pan seared chop, fire roasted eggplant purée, sweet corn jam, chimichurri

Sandwiches

each sandwich comes with a choice of :

papas fritas (or) simple salad

Tuna Melt 16

imported Spanish Ortiz tuna salad with piquillo peppers, onion, and capers, manchego cheese, arugula, house-made Pagnotta bread

Spicy Chicken Sandwich 14

buttermilk soaked deep-fried chicken breast spiced with piri piri, manchego cheese, bacon, house pickles, honey, aioli, brioche

Double Cheeseburger 15

smashed bacon + beef patties from The Butcher & Grocer, griddled onions, smoked cheddar, house pickles, secret sauce, brioche

Entrées

Vegetable Paella 27

calasparra rice, sofrito, saffron, mushrooms, bell peppers, sweet corn, peas, roasted eggplant

Chicken + Chorizo Paella 35

calasparra rice, sofrito, saffron, piri piri spiced roasted half chicken, chorizo dulce, peas

Scallop Risotto 40

carnaroli rice slow cooked to order in chicken stock, shiitake mushrooms, sweet corn, bell peppers, mascarpone, parmesan, chorizo citrus butter sauce

Bluefin Tuna 36

fennel-crusted seared medium rare, roasted eggplant + tomato salad, romesco, sweet corn jam

**split plates will be charged \$2 for sandwiches and \$5 for entrées*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Wine

Sangria

made in house with blackberry brandy, fresh-squeezed orange and lemon juice, and fresh citrus fruit

Red 8

Rosé 8

Sparkling *choice of red or rosé, topped with bubbly* 10

Sparkling

Prosecco Zingara (Italy) 10 / 34

Cava "Brut Nature" Juvé y Camps (Spain) 12 / 39

Rosé Cava Marques de Gelida (Spain) 13 / 45

Brut Metodo Classico Murgo (Sicily, Italy) 50

Champagne "La Cuvée", Laurent-Perrier (France) 100

White & Rosé

Verdicchio Tenuta di Tavignano (Marche, Italy) 11 / 36

Arneis Ca' Rossa (Piedmont, Italy) 12 / 39

Verdejo Erre de Herrero (Spain) 10 / 34

Godello Avancia (Valdeorras, Spain) 13 / 45

Chardonnay Joseph Drouhin (Mâcon, France) 11 / 36

Rioja Blanco Bodegas de Exopto (Rioja, Spain) 13 / 45

Orange Wine Dila-o (Kakheti, Georgia) 10 / 34

Rosé Sauska (Villány, Hungary) 10 / 34

Collio Bianco Zuani (Collio, Italy) 45

Robola Orealios Gaea (Cephalonia, Greece) 45

Chardonnay Maison Champy (Burgundy, France) 60

Furmint Sauska (Tokaj, Hungary) 48

Red

Barbera Cantina di Casteggio (Italy) 9 / 30

Rioja Crianza Sierra Cantabria (Rioja, Spain) 13 / 45

Red Blend Château Coupe-Roses (Minervois, France) 12 / 39

Garnacha Xiloca (Spain) 11 / 36

Bordeaux Camille de Labrie (France) 11 / 36

Tempranillo Volver (La Mancha, Spain) 13 / 45

Burgundy Mercurey Premier Cru, Domaine Theulot-Juillot
2015 (Burgundy, France) 118

Bordeaux Les Hauts de Croix de Labrie
2016 (Saint-Émilion, France) 80

Priorat "Loidana" Marco Abella
2017 (Priorat, Spain) 60

Côtes-du-Rhône "Mon Coeur" JL Chave
2018 (Rhône Valley, France) 55

Amarone della Valpolicella Monte Faustino
2009 (Veneto, Italy) 155

Rioja Reserva Ramirez de Ganuza
2010 (Rioja, Spain) 125

Brunello di Montalcino "Ugolforte", San Giorgio
2015 (Montalcino, Italy) 110

Brunello di Montalcino "Vecchie Vigne", Siro Pacenti
2012 (Montalcino, Italy) 150

Nebbiolo - Barbera "Pin" La Spinetta
2013 (Piedmont, Italy) 125

Aperitivo Cocktails

Adonis 9

Bodegas Tradicion fino sherry, Carpano Antica sweet vermouth, Regan's orange bitters

Americano 8

campari, sweet vermouth, soda, orange twist

Negroni Sbagliato 10

campari, sweet vermouth, prosecco, slice of orange

Lupo Spritz 9

contratto aperitivo, prosecco, soda

Vermouth & Soda 6

choice of rosso or bianco vermouth with Q club soda

Craft Cocktails

Rosa Royale 11

OYO stone fruit vodka, Donna Rosa rabarbaro, lemon, cava

Tangerine Dream 12

Avua cachaça, rhubarb amaro, tangerine, lemon, basil syrup

Nordic Negroni 12

Norden aquavit, campari, pasubio, carpano antica vermouth, bitters

Rumspringa 13

Diplomatico Exclusiva rum, amaro di angosturra, fresh lime, orgeat

Iron Maiden 12

Woodford Reserve, ferro-kina iron amaro, chinato, orange bitters

Up In Smoke 12

Vida mezcal, cardamom amaro, pasubio, sweet vermouth, angostura bitters

Sherry

Fino 7

Manzanilla 6

Amontillado 6

Palo Cortado 8

Cream 13

Pedro Ximénez 10

Draft Beer 7

Estrella Barcelona Lager

Parsons North East Coast IPA

North High 'Cover Crop' Blonde Ale

Wolf's Ridge Coffee Cream Ale

Dessert

Flourless Chocolate Almond Cake 8 GF

topped with crushed Marcona almonds and powdered sugar

Oatmeal Cream Pie 6

house-made whipped frosting sandwiched between

two oatmeal cookies

Sweet Corn Cheesecake 6

with gingersnap crust and blueberry-peach compote

Ice Cream Sandwich 8

choice of gelato between house-made oatmeal cookies

Gelato 4 / scoop

Vanilla or Vecchio Caro

Dessert Drinks

Digestivo & Amari

Chartreuse 10

Limoncello Don Ciccio & Figli 8

Concerto Don Ciccio & Figli 8

espresso & barley liqueur

Amari

Italian for "bitter", amaro is an Italian herbal liqueur that has been used for centuries as a digestive aid.

Lucano 8

Averna 8

Varnelli "Amaro Dell'Erborista" 8

Nonino 9

Cynar / Cynar 70 7

Fernet Branca 6

Dessert Wine

Ruby Port Kopke (Porto, Portugal) 8

Late Harvest Arneis 'Renesium' Malvira (Italy) 10

Pineau des Charentes Rosé (France) 12

Pineau des Charentes Vieux (France) 12

Pedro Xímenez Sherry Lustau (Spain) 10

Happy Hour

Wednesday, Thursday, and Sunday from 5-7

Friday (bar only) from 5-7

\$4 Draft Beer

\$2 off Craft Cocktails

Wine

\$5

Rosé

Sauvignon Blanc

Tempranillo

Red Blend

Happy Hour Cocktails

\$6

Sangria

choice of red or rosé

The Old Reliable

Old Forester Manhattan

Lupo Spritz

Contratto Aperitivo, Prosecco, Soda

Luporita

Espolòn Blanco, Lemon, Curaçao, Almond Syrup

The Arlington

Vodka (or) Gin, Bianco Vermouth, Soda