

Dinner by Apropos

Crudo & Small Plates

East Coast Oysters (6) 18
Pickled Green Strawberries

Striped Bass Crudo 10
Crispy Ceci Bean, Lardo

Maine Sea Urchin 7ea
Fennel Pollen, Banyul's Vinaigrette

Baby Kale Caesar 14
Ortiz Anchovy, Two Year Parmesan

Whipped Ricotta (V) 12
Spring Peas, Olio Verde, Crostini

Spring Arugula Salad (V, GF) 12
Fresh Herbs, Ligurian Olive Oil

Stracciatella Toast 10
Whipped 'Nduja, Basil

Baked Clams 13
Bacon Sofrito, Breadcrumbs

Bone Marrow 12
Sea Urchin, Chives, Smoked Pepper

Pasta & Large Plates

Rigatoni 23
Fennel Sausage, Broccoli Rabe

Cavatelli (V) 21
Ricotta, Pomodorini Sauce

Tortelli (V) 22
Smoked Mozzarella, Spring Peas

Tagliatelle 24
Spring Lamb Ragout

Roasted Branzino (GF) 32
Broccoli Rabe, Charred Lemon

Grilled Striped Bass (GF) 33
Buttered Leeks, Salsa Verde

Crispy Local Chicken (GF) 29
Smoked Ricotta, Spring Pea, Westchester Radish

Veal Saltimbocca 31
Prosciutto, Sage, Shaved Fennel

Basted NY Strip (GF) 56
Romesco, Salt Baked Onion

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Sides

Local Asparagus 8
Pecorino, Cured Egg Yolk, Hazelnuts

Grilled Broccoli Rabe 8
Chili Flake, Citrus Breadcrumbs

French Fries 8
Old Bay Aioli

Warm Artichokes 10
'Scapece', Mint, Chili

Desserts

Moscato Panna Cotta 8
Blackberries, Basil

Olive Oil Cake 11
House Brittle, Pistachio Crema

Chestnut Pie 10
Chocolate Budino

Rolled Oat Crostata 10
Ricotta, Honey