

# Dinner by Apropos

## Crudo & Small Plates

**East Coast Oysters (6) 18**  
*Pickled Green Strawberries*

**Black Bass Crudo 10**  
*Crispy Ceci Bean, Lardo*

**Wild Sea Urchin 7ea**  
*Fennel Pollen, Banyul's Vinaigrette*

**Prosciutto & Summer Melon (GF) 16**  
*Farinata Onions, Fresh Horseradish*

**Baby Kale Caesar 14**  
*Ortiz Anchovy, Two Year Parmesan*

**Whipped Ricotta (V) 12**  
*Charred Peaches, Hazelnuts*

**Watermelon Salad (V, GF) 11**  
*Feta Cheese, Pimenton D'Espelette*

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

**Stracciatella Toast 10**  
*Whipped 'Nduja, Basil*

**Bone Marrow 12**  
*Sea Urchin, Chives, Smoked Pepper*

## Pasta & Large Plates

**Rigatoni 23**  
*Fennel Sausage, Broccoli Rabe*

**Cavatelli (V) 21**  
*Ricotta, Pomodorini Sauce*

**Tagliatelle 24**  
*Spring Lamb Ragout*

**Linguini 25**  
*Blue Crab Scampi*

**Tortelli (V) 22**  
*Smoked Mozzarella, Pecorino*

**Roasted Branzino (GF) 32**  
*Broccoli Rabe, Charred Lemon*

**Grilled Black Bass (GF) 30**  
*Heirloom Tomato 'Tagliata', Salsa Verde*

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

**Bone-in Veal Chop 45**  
*Rainier Cherry 'Agro-Dolce'*

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

## Sides

**Local Asparagus 8**  
*Pecorino, Hazelnuts*

**Grilled Broccoli Rabe 8**  
*Chili Flake, Citrus Breadcrumbs*

**French Fries 8**  
*Old Bay Aioli*

**Golden "Pee-Wee" Potatoes 8**  
*'Nduja Butter*

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## Desserts

**Moscato Panna Cotta (GF) 6**  
*Strawberries, Basil*

**Olive Oil Cake 11**  
*House Brittle, Pistachio Crema*

**Chestnut Pie 10**  
*Chocolate Budino*

**L'arte Del Gelato Trio 9**  
*From Our Friends at Chelsea Market*