

## SOUP

- Baked French Onion Soup** 10  
**Bowl of Today's Soup** | *daily inspiration* 8  
**Spring Pea Soup** 8  
*old chatham hudson valley sheep's milk yogurt | fresh mint*

## SMALL PLATES

- Ice Berg Lettuce** 10  
*bacon | roasted tomatoes | blue cheese dressing*
- Jansal Valley Farms Arugula** 10  
*red onion | coach farms goat cheese | walnuts*
- Salumeria Biellese '8<sup>th</sup> Avenue' Charcuterie Plate** 12  
*culattelo | sec toulouse | speck*
- Sesame Crusted Tuna Carpaccio** 15  
*fig balsamic vinaigrette | wasabi oil*
- Cornmeal Crusted Calamari** 14  
*smoked tomato sauce*
- Crudit  of Fresh and House Pickled Vegetables** 10  
*green goddess dip*

## SALADS

- Kitano Seafood Salad** 24  
*shrimp | scallops | calamari | lemon vinaigrette*
- Grilled Chicken Caesar Salad** 17  
*free range chicken breast | sourdough croutons*
- Cobb Salad** 17  
*blue cheese dressing*
- Southeast Asian Steak Salad** 24  
*romaine | rice noodles | bean sprouts | cilantro | chili-garlic sauce*
- Grilled Tuna Steak Salad 'Ni oise Style'** 24  
*green beans | hard-boiled egg | ni oise olives | anchovy*



KitanoNewYork

# GARDEN CAF 

MODERN AMERICAN CUISINE



**TWO COURSES \$21**

## FIRST COURSE

**Cup of Today's Soup**

**Crudit  of Fresh and House Pickled Vegetables**  
*green goddess dip*

**Tomato & Fresh Mozzarella**

*hand pulled mozzarella | basil | extra virgin olive oil*

**Salad of 20 Herbs & Lettuces**

*red wine vinaigrette*

## MAIN COURSE

**Grilled Free Range Chicken Paillard**

*rosemary-meyer lemon pan sauce | radicchio | endive*

**Veal Milanese**

*crispy vegetable salad*

**Swordfish Brochette**

*orange-chipotle glaze | herbed couscous*

**Penne Primavera**

*jansal valley farms spring vegetables*

## SANDWICHES

- Grilled Tuna Steak** 17  
*red onion | pickled ginger | basil aioli | arugula*
- Kitano Turkey Club** 15  
*house made warm garlic-herbed potato chips*
- Char Grilled Hamburger** 14  
*sea-salted french fries*

## MAIN COURSE

### FISH

- Salmon au Poivre** 26  
*preserved lemon vinaigrette*
- Pan Seared Sea Bass** 27  
*sak  braised shiitakes | soy-tomato-basil butter*
- Grilled Swordfish** 27  
*saut  spring greens | m tre d'hotel butter*

### MEAT

- Pancetta Wrapped Free Range Chicken Breast** 24  
*salumeria biellese pancetta | radicchio | endive*
- Steak Frites** 27  
*watercress | sea-salted french fries | b arnaise sauce*
- Veal Piccata** 26  
*white wine | capers | lemon | flat leaf parsley*

### PASTA

- Squid Ink Fettuccine** 24  
*shrimp | scallops | calamari | spicy tomato sauce*
- Penne** 22  
*roasted eggplant | tomatoes | basil | ricotta salata*



## BOTTLED BEER & CIDER | Micro Brewed in New York State

- Toasted Lager – Blue Point** | Patchogue, Long Island 7  
**Pale Ale – Southern Tier Brewing Co.** | Lakewood, NY 7  
**Local One – Brooklyn Brewery** | Brooklyn, NY 750 ml 17  
**Spring Fling – Blue Point** | Patchogue, Long Island 7  
**Hard Apple Cider – Doc's Draft** | Warwick, NY 8  
**Hard Pear Cider – Doc's Draft** | Warwick, NY 8



## Artisan Farms & Purveyors

Old Chatham Shepherding Co., Old Chatham NY... Lioni Latticini, Union, NJ... Salumeria Biellese, NY, NY... Jansal Valley Farms, New Bedford, MA... Coach Farms, Pine Plains, NY... Beekman 1802 Farm, Sharon Springs, NY... Fishkill Farms, Hopewell JCT, NY... Migliorelli Farm, Tivoli, NY... Red Jacket Orchards, Geneva, NY... Hudson Bread, North Bergen, NJ... Van Leeuwen Artisan Ice Cream, Brooklyn, NY

## WINE BY THE GLASS | Grown in New York State

- Blanc de Blanc '04 – Bedell 'April Gornik'** | North Fork 18  
**Chardonnay '07 – Dr. Konstantin Frank** | Finger Lakes 11  
**First Crush White '07 – Bedell Cellars** | North Fork 12  
**Riesling '07 – Peconic Bay Winery 'Estate'** | North Fork 14  
**Cabernet Sauvignon '06 – Duck Walk Vineyards** | Long Island 12  
**Merlot '07 – Pellegrini 'East End Select'** | Long Island 10  
**Cabernet Franc '07 – Heron Hill 'Ingle'** | Keuka Lake 14