



OPENING ALERT CHELSEA

Opening Alert: Spend Al Fresco Season With Spritzes and Italian Snacks at Alta Linea

by Devra Ferst Jun 5, 2015, 3:47p @devraferst

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Courtesy of Alta Linea

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The team behind Dell'anima opens their seasonal outdoor restaurant near the High Line tomorrow.

For those who deign to walk High Line this time of year, there's a new spot to grab a drink and recover from doing battle with the tourists. Alta Linea, literally high line in Italian, is a new outdoor bar in the front yard of the High Line Hotel, from the Dell'anima/L'Apicio/L'Artusi team. The entirely outdoor space, which opens tomorrow, has an Italian focus and there's space for about 90.

The Menu: The apertif-focused drink menu from Joe Campanale offers riffs on negronis (including a frozen one) and spritzes like the punto with Cocchi Americano, Punt e Mes, soda, sparkling wine and grapefruit. The food menu is mostly focused on small "aperitivi" like funghi misti bruschetta, crispy artichokes with salsa verde, and some grilled flatbreads, but there are a few larger plates like a burger and a roasted chicken with salsa verde, crispy potatoes, and pecorino. Dessert rolls in on little gelato cart, which offers scoops and ice cream sandwiches in flavors like strawberry shortcake.

Alta Linea Menu



The menu card for Alta Linea features a central logo with a sun and the text 'Alta Linea' above a green and white striped bar. Below the logo is the word 'APERITIVI' in red. The menu is organized into several sections: Salads, Sandwiches, Fritto Misto, Crispy Artichokes, Arancini, Burrata, Grilled Flatbread, Forno Misto, Pork Meatball Polenta, Funghi Misti Bruschetta, Charred Shishito Peppers, Grilled Summer Beans, Formaggi & Salumi, Banzino In Cartoccio, Herb Roasted Chicken, Alta Linea Burger, Cookies, Sorbetti & Gelato, and Ice Cream Sandwiches. Each item is listed with its name, price, and a brief description of ingredients.

Salads	APERITIVI	Secchi
Fregola Salad 14 Caperoni Olives, Emmentaler, Radicchio, Celery, Herb Vinaigrette	Fritto Misto 17 Calamari, Rock Shrimp, Lemon Aioli	Banzino In Cartoccio 27 Olives, Fregola, Parmesan, Garlic
Romaine Salad 15 Lemon-Anchovy Dressing, Parmesan, Croutons	Crispy Artichokes 12 Salsa Verde, Bread Crumbs	Herb Roasted Chicken 26 Salsa Verde, Crispy Potatoes, Pecorino
Market Salad 14 Heirloom Carrots, Spring Peas, Sunflower Seeds, Pecorino	Arancini 9 Salami, Fontina, Fried Sage	Alta Linea Burger 22 Cheddar, Bacon, Housemade Pickles, Hand Cut Fries
Sandwiches	Burrata 20 Tomato, Roasted Garlic, Basil	Dolci
"Borough Market" Grilled Cheese White Cheddar, Gruyere	Grilled Flatbread 17 <ul style="list-style-type: none"> - Romesco - Smoked Almonds, Roasted Peppers, Parmesan - Housemade Ricotta - Olive Tapenade, Capers, Lemon, Parsley - Cannellini - Preserved Lemon, Smoked Paprika 	Cookies 8 Sea Salt, Fudge, Pignoli, Jam Thumbprint
Martadella & Taleggio Panini 17 Agrod Balsamic, Anjou	Forno Misto 18 Bacon, Tomato, Parmesan	Sorbetti & Gelato 4.50 per scoop / 11 for 3 scoops Seasonal selection
Grilled Eggplant Panini 16 Calabrian Chili Hummus, Pickled Peppers (vegan)	Funghi Misti Bruschetta 15 Lemon Creamolata, Fried Egg, Parmesan	Ice Cream Sandwiches 6.50 Strawberry Shortcake or Caramel & Chocolate Sea Salt
	Charred Shishito Peppers 9 Home-made Sauce	
	Grilled Summer Beans 15 Preserved Lemon Vinaigrette, Chiles, Feta, Pine Nuts, Mint	
	Formaggi & Salumi 6 per selection <ul style="list-style-type: none"> - Burchioni - Taleggio - Gorgonzola - Cabbat Cloth Bound Cheddar - Ricotta - Speck - Soppresvata - Chorizo - Mortadella - Prosciutto Cotto 	

Link to story: <http://ny.eater.com/2015/6/5/8737111/alta-linea-outdoor-dining-restaurant-high-line-hotell>



High Line Adjacent Bar Alta Linea Reopens For Season Next Week

by [Serena Dai](#) - Apr 29, 2016



It's about time for frozen negronis again

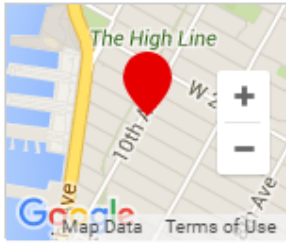
Alta Linea, the High Line Hotel's outdoor restaurant and bar from Joe Campanale, will reopen for the season early next week, this time with a spruced up menu from chef Francis Peabody. Peabody, an alum of dell'anima and Mission Cantina, will be cooking up dishes like bruschetta with ricotta mousse and acacia honey, arancini with white bolognese and spring peas, and a cheeseburger with San Marzano jam and fontina. Campanale is

once again overseeing the summery drinks menu, bringing back the frozen negroni and adding a frozen cocktail with lemon sorbet, limoncello, vodka, and prosecco. Check out the new menu below, and stay tuned for the addition of brunch and lunch in the coming weeks.



<p>Bruschette</p> <p>Vinegar Peppers 7</p> <hr/> <p>Garlic Confit 6 Garlic Chips, Garlic Oil</p> <hr/> <p>Whipped Ricotta 8 Acacia Honey</p> <p>Insalate</p> <p>Peekytoe Crab 17 Avocado, Grapefruit, Pickled Chilis, Frisee</p> <hr/> <p>Fregola 16 Citrus, Beets, Golden Raisins, Capers, Ricotta Salata</p> <hr/> <p>Mista 13 Mixed Greens, Market Vegetables, Lemon Dressing, Parmesan</p>	<p style="text-align: center; color: red; font-size: 1.2em;">Antipasti</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%; padding: 5px;"> <p>Octo Linea 18 Carignola Olives, Tri-Colored Peppers, Celery</p> </td> <td style="width: 50%; padding: 5px;"> <p>Burrata 16 Sweet Peas, Smoked Almonds</p> </td> </tr> <tr> <td style="padding: 5px;"> <p>Arancini 16 White Bolognese, Spring Peas, Fontina</p> </td> <td style="padding: 5px;"> <p>Fried Artichokes 14 Salsa Verde, Parmesan</p> </td> </tr> </table> <hr/> <p style="text-align: center; color: red; font-size: 1.2em;">Secondi</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 33%; padding: 5px;"> <p>Market Fish 28 Asparagus, Morels</p> </td> <td style="width: 33%; padding: 5px;"> <p>Ribeye Cheeseburger 18 Housemade Pickles, San Marzano Jam, Fontina</p> </td> <td style="width: 33%; padding: 5px;"> <p>Roasted Chicken 24 Crispy Polenta, Watercress, Ramps</p> </td> </tr> </table>	<p>Octo Linea 18 Carignola Olives, Tri-Colored Peppers, Celery</p>	<p>Burrata 16 Sweet Peas, Smoked Almonds</p>	<p>Arancini 16 White Bolognese, Spring Peas, Fontina</p>	<p>Fried Artichokes 14 Salsa Verde, Parmesan</p>	<p>Market Fish 28 Asparagus, Morels</p>	<p>Ribeye Cheeseburger 18 Housemade Pickles, San Marzano Jam, Fontina</p>	<p>Roasted Chicken 24 Crispy Polenta, Watercress, Ramps</p>	<p>Contorni</p> <p>Baby Carrots 7 Oregano, Orange, Honey</p> <hr/> <p>Grilled Artichokes 11 Lemon Aioli, Garlic Breadcrumbs</p> <hr/> <p>Beets alla Panzanella 9 Croutons, Tomatoes, Stracciatella</p> <hr/> <p>Smashed Potatoes 8 Herbs, Romesco Sauce</p> <p>Dolci</p> <p>Sorbetti & Gelato 8 Seasonal Selection</p> <hr/> <p>Ricotta Rice Pudding 8 Candied Pecans, Seasonal Fruit, Fig Vin Cotto</p>
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<p>BEER</p> <p>First Lager Alta Adige, Italy 8</p> <p>Greenport Harbor "Otherside" IPA Greenport, NY 8</p> <p>Brooklyn "Greenmarket" Wheat Brooklyn, NY 8</p> <p>Fire Island "Sea Salt" Ale Fire Island, NY 8</p> <p>VERMOUTH</p> <p>Carpano Punt e Mes or Antica Formula 12</p> <p>Cocchi Americano or Rosso 12</p> <p>Contratto Bianco or Rosso 12</p> <p>Dolin Blanc or Rouge 12</p> <p>Alsby Vermouth 12</p> <p>CLASSICS</p> <p>Spritz 14 Contratto Aperol, Fever Tree Club Soda, Prosecco</p> <p>American 14 Campari, Carpano Antica Formula, Fever Tree Club Soda</p> <p>Negroni 14 Campari, Carpano Antica Formula, Greenhook Gimsmiths Gin</p> <p>Sbagliato 14 Contratto Bitter, Cocchi Vermouth di Torino, Prosecco</p>	<p style="text-align: center; color: red; font-size: 1.2em;">Cocktails</p> <p style="text-align: center; color: red; font-weight: bold;">ORIGINALS \$15</p> <p>Poppino Punch Vodka or Tequila, St. Germain, Aperol, Grapefruit</p> <p>Blood Moon Rosa Amara Amaro, Fever Tree Tonic, Lemon, Orange Bitters</p> <p>Negroni Bianco Cocchi Americano, Dolin Blanc Vermouth, Greenhook Gimsmiths Gin</p> <p>Rye Sharona NY Distilling Rye and Rye, Nardini Amaro, Marzanilla Sherry</p> <p>Tiki Contratto Bitter, Pineapple, Lime, Coco Cream, El Dorado 151 Rum</p> <p>Lovely Day Tequila, Mezcal, Griffard Elderflower, Lemon, Fever Tree Ginger Beer</p> <p>Prose Pamplemousse, Rose Wine, Greenhook Gimsmiths Gin, Cucumber</p> <p style="text-align: center; color: green; font-weight: bold;">FROZEN NEGRONI</p> <p style="text-align: center;">Campari, Carpano Antica Formula, Greenhook Gimsmiths</p> <p style="text-align: center; color: green; font-weight: bold;">LEMON SCROPPINO</p> <p style="text-align: center;">Limoncello, Tito's Vodka, Prosecco</p>	<p>WINE</p> <p style="text-align: center; color: red; font-size: 0.8em;">BY THE GLASS SPARKLING</p> <p>Prosecco "Dora," Le Vigne di Alice 2014 Veneto, Italy 14</p> <p>brut Rose "Timido," Scarpetta NV Friuli, Italy 16</p> <p>Champaigne Brut, Brigidatol NV Champaigne, France 26</p> <p>Champaigne Rose, Ruinari NY (375ml) Champaigne, France 75</p> <hr/> <p style="text-align: center; color: red; font-size: 0.8em;">WHITE</p> <p>Riesling, Terrassen 2013 Finger Lakes, NY 15</p> <p>Grillo "Cala Cala" Calabretta NV Sicily, Italy 14</p> <p>Vermentino "Babol," Giacobelli 2012 Liguria, Italy 14</p> <p>Sauvignon Blanc "One Woman," Red Hook Winery 2009 North Fork, NY 14</p> <p>Umbria Bianco, Annona 2013 Umbria, Italy 13</p> <p>"Ruscus" Monastero Suore Cistercensi 2012 Lazio, Italy 15 - orange wine</p> <hr/> <p style="text-align: center; color: red; font-size: 0.8em;">ROSE</p> <p>Chiaro Rosato, San Giovanni 2014 Lombardia, Italy 14</p> <p>Cerasuolo d'Abruzzo, Annona 2013 Abruzzo, Italy 14</p> <hr/> <p style="text-align: center; color: red; font-size: 0.8em;">RED</p> <p>Vernatsch, Wldeann 2014 Alto Adige, Italy 14 - served chilled</p> <p>Torrette, Grasjean 2013 Valle d'Aosta, Italy 14</p> <p>Frapporto "Scopello," Bellus 2013 Sicily, Italy 15</p> <p>Terlodego, Foradori 2013 Trentino, Italy 15</p> <hr/> <p style="text-align: center; color: red; font-size: 0.8em;">Non-Alcoholic</p> <p>Coca Cola de Mexico/Diet Coke/Sprite/Fever Tree Ginger Ale 6</p> <p>Lurisia Aranciata (Orange), Gassosa (Lemon), Chinotto (Bitter Citrus) 5</p> <p>Lurisia Still or Sparkling Water 1L 8</p>
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Alta Linea

180 10th Avenue, New York, NY



Link to story: <http://ny.eater.com/2016/4/29/11536452/high-line-alta-linea-reopens>