



COCKTAILS

- ELLINGTON \$12
gin • dolin vermouth • lillet blanc
orange bitters • fresh citrus
- UNO UNO UNO \$14
mezcal • pamplemousse
jalapeño • ruby red • lime • orange bitters
- LA MARQUETA \$14
vodka • pressed watermelon
mint • yellow chartreuse • fresh citrus
- LIME & THE COCONUT \$12
light rum • mahina coco • luxardo maraschino
pressed coconut • fresh lime
- SHERRY TWIST \$12
amontillado sherry • cocchi americano
mint • combier orange • fresh citrus
- BENNY BOURBON \$14
bourbon • honey • blackberry
fresh citrus • aromatic bitters

BOTANAS

- PANISSE \$7
with uchucuta
- DEVILED EGGS \$7
with aji amarillo
- MUSSELS ESCABECHE \$7

PIZZA

- OCHO OCHO \$16
lioni's mozzarella, jersey tomatos, basil & pecorino
- YB \$18
mushroom, potato & raclette cheese
- VERDE \$17
chorizo, tomatillo & oaxacan cheese

SMALL

- ROASTED ASPARAGUS \$15
whipped spicy ricotta
quinoa crumble with soft boiled egg
- CHARRED SEASONAL VEGETABLE \$15
green tahini, pickle celery, morita & sunflower dukkah
- OCTOPUS \$19
black chimichurri & chilled cauliflower gazpacho
- CEVICHE CLASICO \$19
corn, onion, cilantro, sweet potato, leche de tigre

LARGE

- CREAMY QUINOA — RISOTTO "QUINOTTO" \$24
favas, peas, pea tendrils & parmesan cream
- SALMON \$28
barley salad, zucchini pico de gallo, pumpkin seed
- NIKKEI KUROBUTA — PORK KATSU \$29
spicy vinegar daikon slaw, yuzu aioli
- SHORT RIBS \$31
spicy peanut sauce & jasmine rice
- CONTENTO BURGER \$21
brandy caramelized onion, green pepper aioli, raclette & Fries

DESSERTS

- CHOCOLATE MOUSSE \$11
caramelized hazelnuts with chantilly
- OLIVE OIL CAKE \$9
berries with sweet ricotta

* Adaptive flatware available upon request

* Please alert your server of any allergies or food restrictions

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EAST HARLEM, NEW YORK



WATER • COFFEE • TEA • SODA

AQUA PANNA / SAN PELLEGRINO	\$5
ESPRESSO	\$3
CAPPUCCINO / LATTE / AMERICANO	\$5
TEAS: Mint, Green, Breakfast	\$4
SODAS • coke • diet coke	\$4

FORTIFIED AROMATIZED-GRATIFYING

ORLEANS BORBÓN	\$7
Manzanilla Fina	
Manzanilla Sanlúcar de Barrameda (nv)	
FORTHAVE SPIRITS	\$10
Marseille Amaro	
MATA VERMOUTH TINTO	\$10
Selección Especial Reserva	

BEER

GUN HILL BREWERY IPA	\$6
The Bronx, NY	
FOLKSBIER BRAUEREI PILSNER	\$6
Brooklyn, NY	
MODELO ESPECIAL	\$5
Mexico	

BEYOND GRAPES

RAMONA ORGANIC	\$7
Blood Orange Spritz	

MINDFUL DRINKING non alcoholic selections

CLAUSTHALER ORIGINAL	\$5
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BY THE GLASS

SPARKLING

ALTA ALELLA, CAVA BRUT	\$15
Nature Mirgin Gran Reserva – 2017	
CHAMPAGNE FLEURY	\$22
Champagne Brut Blanc de Noirs – NV	
ELIO PERRONE	\$12
Sourçal Moscato d'Asti, Piedmont – 2020	

WHITE

WHITE BLEND	\$11
Midbar Kosher White, Negev, Israel – 2016	
ALBARIÑO	\$12
Columna, Rías Baixas, Spain – 2020	
PETIT MANSENG	\$16
Glen Manor Vineyards, Virginia, VA – 2018	
CHARDONNAY	\$18
Vincent Mothe Chablis, Burgundy, France – 2019	
RIESLING	\$18
Forge Classique, Finger Lakes NY – 2019	

ROSÉ

MENCIA	\$9
Liquid Geography, Bierzo, Spain – 2019	
PINOT NOIR	\$12
Hermann J. Wiemer, Dry Rosé Estate Bottled & Grown	
Seneca Lake Finger Lakes, NY – 2020	

RED

CINSAULT / PAIS	\$14
Pedro Parra y Familia Pencopolitano, Itata, Chile – 2019	
CABERNET FRANC	\$16
Hound's Tree Wines, North Fork of Long Island, NY – 2017	
GAMAY	\$17
Château du Moulin-à-Vent, Moulin-à-Vent Couvent des Thorins, Beaujolais, France – 2018	
REFOSCO	\$13
Tenuta Luisa, Friuli Isonzo Refosco dal Peduncolo Rosso, Friuli-Venezia Giulia, Italy – 2017	

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EAST HARLEM, NEW YORK



I — WINES OF IMPACT

Wines that have a Social Impact

WHITE

ISRAEL, Viognier, Kishor Vineyards, Galilee – 2019 \$50

SOUTH AFRICA, Sauvignon Blanc, Aslina Wines
Western Cape – 2020 \$40

CALIFORNIA, Chardonnay, Peter Paul
Sonoma Coast – 2019 \$60

RED

ARGENTINA, Malbec, Mendel, Lunta, Mendoza – 2018 \$39

CHILE, Pais, Roberto Henriquez, Tierra De Pumas
Bío-Bío Valley – 2019 \$44

CALIFORNIA, Pinot Noir, Kitá Wines, Santa Ynez Valley – 2015 \$60

OREGON, Pinot Noir, Hope Well, Eola-Amity Hills
Willamette Valley – 2019 \$120

II — EAST COAST TERROIR

Wines in our backyard

SPARKLING

MAINE, Bluet, Sparkling Blueberry Wine – NV \$45

NEW YORK, Hermann J. Wiemer \$60

Cuvée Brut Méthode Champenoise, Seneca Lake – 2016

WHITE

MARYLAND, Sauvignon Blanc, The Vineyards at Dodon – 2019 \$45

NEW YORK, Chardonnay, Nathan K. Wines, Finger Lakes – 2019 \$50

NEW YORK, Chenin Blanc, Paumanok Vineyards
North Fork, Long Island – 2019 \$45

NEW YORK, Tocai Friulano, Millbrook Estate, Hudson Valley – 2020 \$35

VIRGINIA, Petit Manseng, Glen Manor Vineyards – 2019 \$55

ROSÉ

NEW YORK, Blend, Paumanok Vineyards, Dry Rosé
North Fork, Long Island – 2020 \$35

RED

NEW YORK, Pinot Noir, Element Winery, Finger Lakes – 2015 \$65

NEW YORK, Cabernet Franc, Fjord Vineyards, Hudson Valley – 2017 \$50

VIRGINIA, Cabernet Franc, Early Mountain Vineyards
Shenandoah Valley Cabernet Franc – 2019 \$60

III — WINES OF THE ANCIENT WORLD

The beginnings of fermentation

WHITE

ITALY, Fiano, Guido Marsella, Fiano di Avellino, Campania – 2018 \$57

GREECE, Sauvignon Blanc, Denogenesis
Drama Mataroa Amber – 2019 \$42

GREECE, Assyrtiko, Domaine Sigalas, Santorini – 2020 \$75

TURKEY, Yapincak, Pasaeli, Thrace – 2019 \$30

WEST BANK, Dabouki, Cremisan, Star of Bethlehem – 2019 \$52

ROSÉ

ISRAEL, BARBERA, SHVO ROSÉ, GALILEE – 2019 \$42

LEBANON, Obaideh & Merwah, Château Musar
Gaston Hocher Rosé, Bekaa Valley – 2016 \$74

RED

SICILY, Nerello Mascalese & Nero d'Avola
Azienda Agricola Elios, Glou Glou, Terre Siciliane – 2020 \$42

SICILY, Nerello Mascalese, Benanti
Contrada Monte Serra, Etna Rosso – 2018 \$75

GREECE, Xinomavro, Kir-Yianni, Ramnista
Naoussa, Macedonia – 2016 \$54

GEORGIA, Aladasturi, Vartsikhe Marani, Imereti – 2016 \$65

LEBANON, Grenache, Mourvèdre, Syrah, Massaya
Terrasses de Baalbeck, Bekaa Valley – 2017 \$45

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EAST HARLEM, NEW YORK



IV — THE AMERICAS & GEMS FROM THE EDGES OF THE WORLD

The vanguards / vinadores de vanguardia

SPARKLING

NEW ZEALAND, Quartz Reef \$60
Brut Methode Traditionnelle Central Otago – NV

WHITE

NEW ZEALAND, Riesling, Rippon "Mature Vine", Central Otago – 2018 \$62
NEW ZEALAND, Pinot Gris, Supernatural Wine Co, "Spook Light" – 2019 \$65
AUSTRALIA, Sémillon, Tyrrell's Wines, Hunter Valley – 2019 \$45
SOUTH AFRICA, Chenin Blanc, A. A. Badenhorst \$42
"Secateurs", Swartland – 2019
OREGON, Chardonnay, Walter Scott \$90
Cuvée Anne, Eola-Amity Hills, Willamette Valley – 2019

RED

CHILE, Cinsault, De Martino, "Viejas Tinajas", Valle del Itata – 2018 \$50
CHILE, Syrah, Trabun, Requinoa, Valle del Cachapoal – 2013 \$45
CHILE, Pais, Pisador \$45
Cauquenes Vino Tinto Chileno, Central Valley – 2017
CHILE, Carignan, Viña Maitia, "Weon", Valle del Maule – 2019 \$30
CHILE, Malbec, Pinot Noir, Montsecano, "Migrante" \$39
Valle de Casablanca – 2018
OREGON, Pinot Noir, Bergström \$90
Cumberland Reserve Willamette Valley – 2018
OREGON, Grenache, Analemma Wines, \$85
Mosier Hills, Columbia Gorge – 2018

V — EUROPE

The revisionist

SPARKLING

CHAMPAGNE, La Caravelle, Brut Cuvée Niña – NV \$65
CHAMPAGNE, Michel Gonet, Brut Blanc de Blancs – 2012 \$75
CHAMPAGNE, Delamotte, Brut – NV \$95
CHAMPAGNE, Savart, 1er Cru Brut L'Ouverture – NV \$90

WHITE

FRANCE, Gros Manseng, Clos Uroulat \$54
"Cuvée Marie", Jurançon Sec – 2017
FRANCE, Sauvignon Blanc, Jean Marc Barthez Bordeaux Blanc – 2020 \$30
FRANCE, Chardonnay, Domaine Pinson Frères \$93
Chablis 1er Cru La Forêt – 2019
FRANCE, Chardonnay, Chanterêves, Bourgogne – 2019 \$75
FRANCE, Chardonnay, Domaine Génot-Boulangier \$90
Beaune En Lulunne – 2017
FRANCE, Chenin Blanc, Le Rocher des Violettes, Négrette \$60
Montlouis-sur-Loire – 2018
FRANCE, Macabeu, Danjou Banessy Coste Blanc – 2019 SPAIN, \$55
Albariño, Leirana, Forjas del Salnes, Rías Baixas – 2020 ITALY, \$42
Pinot Grigio, Vie di Romans, Dessimis, Friuli Isonzo – 2018 \$50
AUSTRIA, Grüner Veltliner, Weingut Hirsch \$75
Kammern Gaisberg Erste Lage, Kamptal – 2019

ROSÉ

FRANCE, Cinsault, Grenache, La Bernarde \$40
Les Hauts du Luc Côtes de Provence Rosé – 2020

RED

FRANCE, Blend, Château Biac \$54
Félix De Biac Cadillac Côtes De Bordeaux – 2016
FRANCE, Malbec, Château du Cèdre, Cahors – 2016 \$45
FRANCE, Malbec \$49
La Calmette 'L'Espace Bleu Entre les Nuages', Cahors – 2017
FRANCE, Malbec \$62
Syrah, Domaine Clusel-Roch, Vin de France Serine, Rhone – 2018
FRANCE, Pinot Noir \$115
Domaine Marchand-Grillot, En Songé, Gevrey-Chambertin – 2017
FRANCE, Sciaccarellu, Domaine U Stiliccionu, Antica, Corsica – 2017 \$65
ITALY, Frappato, Arianna Occhipinti, Terre Siciliane – 2018 \$80
ITALY, Nebbiolo, Dirupi, Valtellina Superiore – 2016 \$75
SPAIN, Tintilla, Alberto Orte \$45
Vara Y Pulgar, Vino de la Tierra de Cádiz – 2018
HUNGARY, Kadarka, Heimann & Fiai, Szekszárd 2019 \$45

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EAST HARLEM, NEW YORK



VI — LES VINS PERDUS / THE LOST WINES

The vanguards / vinadores de vanguardia

SPARKLING

CHENIN BLANC, Domaine Huet \$95
Petillant Brut, Vouvray, Loire Valley, France – 2002

CHARDONNAY, Seloisse, "Initial" \$550
Grand Cru Blanc de Blancs, Champagne,
France – NV, disgorged 07/15

WHITE BOURGOGNE — CHARDONNAY

PIERRE MOREY, Bourgogne, France – 2014 \$95
DOMAINE PAVELOT, Savigny-lès-Beaune, Bourgogne – 2008 \$100
HUBERT LAMY, "La Princée", Saint Aubin, Bourgogne – 2013 \$160
THOMAS MOREY, "Dents de Chien 1er Cru" \$200
Chassagne, Bourgogne, 2010
ETIENNE SAUZET, "Truffière 1er Cru" \$230
Puligny-Montrachet Bourgogne – 2011
DAVID MOREAU, "Beaurepaire 1er Cru", Santenay, Bourgogne – 2013 \$85
CALERA, Mount Harlan, Central Coast, California – 2009 \$105

GERMANY – RIESLING

CARL VON SCHUBERT, "Maximin Grünhäuser Abstberg," \$125
Kabinett, Mosel – 2001
WILLI SCHAEFER, "Graacher Himmelreich", Kabinett, Mosel – 2009 \$110
VON HOVEL, "Scharzhofberg", Kabinett, Saar – 2009 \$85
KUNSTLER, "Hochheim Kirchenstück" \$100
Großes Gewächs, Rheingau – 2018
DARTING, "Ungsteiner Herrenberg", Spätlese, Pfalz – 2001 \$75
MÜLLER CATOIR, "Mussbach", Kabinett, Pfalz – 2009 \$85

RED – BORDEAUX CABERNET SAUVIGNON & MERLOT

LYNCH-BAGES, Grand Cru Classé (5ème), Pauillac – 1999 \$300
BRANAIRE-DUCRU, Grand Cru Classé (4ème), Saint-Julien – 1975 \$225
BEYCHEVELLE, Grand Cru Classé (4ème), Saint-Julien – 1989 \$315
LASCOMBES, Grand Cru Classé (2ème) – 2004 \$185
MOBOUSQUET, Saint-Émilion – 2000 \$210

BOURGOGNE ROUGE — PINOT NOIR

FRÉDÉRIC ESMONIN, "Clos Prieur", Gevrey-Chambertin – 2010 \$185
BRUNO CLAIR, "Les Véroilles", Chambolle-Musigny – 2013 \$215
GHISLAINE BARTHOD \$350
"Beaux-Bruns 1er Cru", Chambolle-Musigny – 2014
DOMAINE ROBERT ARNOUX \$270
"Procès 1er Cru", Nuits-Saint-Georges – 1999
DOMAINE DANIEL RION \$250
"Les Hauts Pruliers 1er Cru", Nuits-St-Georges – 2010
DOMAINE PAVELOT, "Peuillots 1er Cru", Savigny-lès-Beaune – 2013 \$120
SIMON BIZE, "Vergelesses 1er Cru", Savigny-lès-Beaune – 2014 \$200
MARQUIS D'ANGERVILLE, "Les Fremiets 1er Cru", Volnay – 2010 \$370
HENRI BOILLLOT, Volnay – 2012 \$160
DAVID MOREAU, "Clos Rousseau 1er Cru", Santenay – 2012 \$105

NORTHERN RHONE – SYRAH

JEAN-MICHEL GERIN, "La Viaillère", Côte Rotie – 2013 \$140
DOMAINE DES MIQUETTES, Saint-Joseph – 2007 \$100
CHAPOUTIER, "Les Granits", Saint-Joseph – 2013 \$120
MARC SORREL, Hermitage – 2013 \$170
DOMAINE DURAND, "Confidence", Cornas – 2012 \$90

SOUTHERN RHONE – RHONE BLEND; GRENACHE

DOMAINE DU CAILLOU, CDP – 1995 \$160
DOMAINE DE FERRAND, CDP – 1999 \$110
DOMAINE DU PEGAU, Cuvee Reservee, CDP – 2000 \$200
BEAUCASTEL, CDP – 2003 \$230
PAUL AUTARD, "La Côte Ronde" CDP – 2009 \$99

BAROLO – NEBBIOLO

PARUSSO – 1990 \$215
BORGOGNO, RISERVA – 1995 \$295
CERETTO, "Brunate, Bricco Rocche" – 2000 \$260
ELIO ALTARE – 2001 \$200
FRATELLI REVELLO, "Vigna Conca" – 2001 \$150
PARUSSO, "Bussia" – 2013 \$150

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EAST HARLEM, NEW YORK



VI — LES VINS PERDUS / THE LOST WINES

The vanguards / vinadores de vanguardia

BARBARESCO — NEBBIOLO

MARCHESI DI GRESY, "Camp Gros Martinenga" – 1996 \$230

SOTTIMANO, "Curra" – 2006 \$155

MARCHESI DI GRESY, "Camp Gros Martinenga" – 2007 \$250

PIEDMONT — NOT NEBBIOLO

BARBERA D'ALBA, Marcarini, "Ciabot Camerano" – 2012 \$75

DOLCETTO D'ALBA, Brovia "Vignavillej" – 2012 \$70

BRUNELLO DI MONTALCINO

PERTIMALI, "5 stars" – 1995 \$180

CASTELLO BANFI – 1999 \$125

TALENTI, "Pian di Conte" – 2004 \$165

FULIGNI – 2006 \$150

LA GERLA, "Gli Angeli," Riserva – 2010 \$150

SPAIN

RIOJA, "Bodegas LAN, "Culmen," Reserva – 2004 \$100

CALIFORNIA CABERNET

NAPA VALLEY, Stag's Leap Winery – 1995 \$150

NAPA VALLEY, Silver Oak – 1995 \$145

NAPA VALLEY, Ramey – 2010 \$135

SONOMA, JORDAN – 1993 \$155

CALIFORNIA SYRAH

SONOMA COAST, Wind Gap – 2012 \$80

SANTA BARBARA, Lieu Dit, "Vallin" – 2013 \$70

CALIFORNIA & OREGON PINOT NOIR

CALIFORNIA, Sonoma Coast, Anthill Farms – 2011 \$95

CALIFORNIA, Sonoma Coast \$190

Aubert Vineyards, "Ritchie Vineyard" – 2012

CALIFORNIA, Sonoma, Martinelli, Sonoma Coast – 2013 \$95

OREGON, Eola-Amity Hills, Ken Wright, "Carter Vineyard" – 2001 \$120

OREGON, Yamhill-Carlton, Penner-Ash, "Shea Vineyard" – 2009 \$105

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