

**CHEESE**

Piave Vecchio \$8  
 Camembert Tre Latte \$8  
 Canestrato \$9  
 Salva Cremasco \$8  
 SELECTION OF 3: \$19

**MEAT**

Prosciutto di Parma \$11  
 Mortadella \$8  
 Basquese \$9  
 Coppa Picante \$9  
 SELECTION OF 3: \$21

**VEGETABLE ANTIPASTI**

Marinated Olives \$4  
 Pickled Fennel \$6  
 Giardiniera Pickles \$6  
 Eggplant Caponata \$7  
 SELECTION OF 3: \$15

**CHEF'S SELECTION OF CHEESE, MEAT AND VEGETABLE ANTIPASTI \$24**

**SALADS**

**Arugula**—*Celery seed vinaigrette, shaved radish, Parmigiano*  
 \$12

**Summer Beans**—*Heirloom cherry tomatoes, roasted sweet peppers, baby kale, ricotta, basil*  
 \$17

**Burrata**—*Heirloom tomatoes, stone fruit, pine nuts, pesto*  
 \$17

**Escarole**—*Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*  
 \$13

**HOUSE-MADE PASTAS**

**Mezze Maniche**—*Beef Bolognese, cherry tomato, fresno chili*  
 \$20

**Lumache**—*Corn crema, shrimp, scallions, fermented chili sauce*  
 \$22

**Red Pepper Garganelli**—*Summer squash, roasted cherry tomato butter, Corno di Toro peppers*  
 \$19

**Chicken**—*Zucchini, Goldbar squash, cherry tomato, corn, pickled red onion*  
 \$24

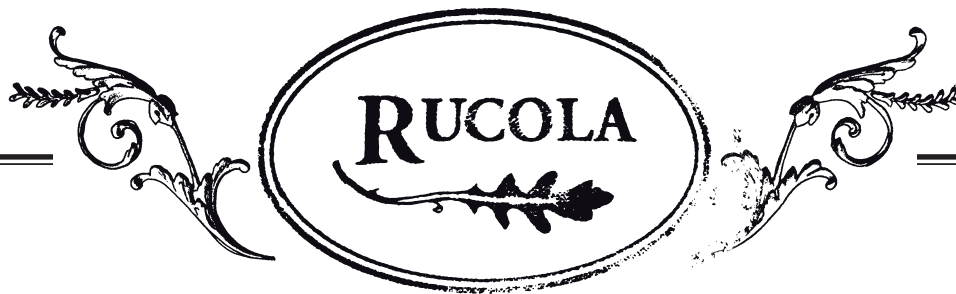
**P.E.I. Mussels** — *Smokey tomato broth, Nduja sausage fennel*  
 \$23

**Whole Roasted Brook Trout**—*Lemon, olives, chili flake*  
 \$25

**Flank Steak**—*Roasted corn, cherry tomato, avocado*  
 \$27

**Skate** — *Citrus roasted cippolini onions, fennel, watercress*  
 \$27

**Melon & Prosciutto**—*Lime, chili, mint*  
 \$15



**COCKTAILS**

Rome with a View <i>Campari, Dry Vermouth, Lime, Soda</i>	\$11
Stone Fruit Daiquiri <i>Rum, L'Orgeat Almond Liqueur, plum bitters, lime</i>	\$13
Somewhere in Corsica <i>Housemade limoncello, Lillet, Gin, prosecco</i>	\$13
Rucola Negroni <i>Cappelletti, gin, Cynar</i>	\$13
Jungle Bird <i>Dark Rum, Faccia Brutto Aperitivo, Pineapple, lime</i>	\$14

**BEER CANS**

Dutchess Ales Ghost Beer Pale Ale	\$6
Grimm "Suicide Door" Tripple IPA	\$7
Three's Vliet Pilsner	\$6

**SOFT DRINKS**

Saratoga Sparkling Water	\$6
Coke	\$3
Diet Coke	\$3
Club Soda	\$3
Ginger Beer	\$3
Root Beer	\$3

**DESSERT**

<b>Chocolate Pudding</b> whipped cream, olive oil, sea salt	\$7
<b>Chocolate Chip Amaretto Cookie</b>	\$1.50
<b>Four &amp; Twenty Blackbirds Pie</b>	\$7

**WINES BY THE GLASS (4OZ) / BOTTLE**

**SPARKLING**

<b>Prosecco</b> - La Jara, NV - Veneto \$12 / \$36
<b>Lambrusco</b> - Fiorini, NV - Lombardy \$12 / \$36

**WHITE**

<b>Pinot Bianco</b> - San Pietro 2018 - Trentino/Alto-Adige \$12 / \$36
<b>Sauvignon Blanc/Semillon</b> - Chateau Turcaud 2018 - Entre Deux Mers \$13 / \$39

**ORANGE**

<b>Grechetto Gentile</b> - Orsi Vigneto San Vito, NV Emilia-Romagna \$15 / \$45
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**ROSÉ**

<b>Cabernet Franc/Gamay</b> - Gaspard 2018 - Loire \$13 / \$39
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**RED**

<b>Nebbiolo</b> - Nino Costa, Langhe Nebbiolo 2018 - Piedmont \$14 / \$42
<b>Sangiovese</b> - Fattoria Zerbina, "Ceregio" 2018 - Emilia-Romagna \$12 / \$36