



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

BEER CANS

- Dutchess Ales Ghost Beer Pale Ale \$6
- Grimm "Suicide Door" Tripple IPA \$9
- Grim "kites are fun" Double IPA \$9

SOFT DRINKS

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

DESSERT

- Chocolate Pudding**
whipped cream, olive oil, sea salt
\$7
- Chocolate Chip Amaretto Cookie**
\$1.50
- Four & Twenty Blackbirds Pie**
\$7

WINES BY THE GLASS (4OZ) / BOTTLE

SPARKLING

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

ORANGE

- Avesso, Arinto- Bojo do Luar
NV Minho, Portugal \$15 / 45

ROSÉ

- Carignan, Cinsault - Domaine les Terres Promises
2019- Provence \$14 / \$42

WHITE

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

RED

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