



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

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

WHITE

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

ORANGE

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

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

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