

WELCOME & THANK YOU FOR JOINING US!

PLEASE MAINTAIN A SOCIAL DISTANCE OF SIX FEET WITH OTHER GUESTS
AND STAFF AT ALL TIMES

PLEASE WEAR A MASK WHEN YOU ARE NOT SEATED AT A TABLE

PLEASE WEAR YOUR MASK WHEN YOU ARE ORDERING AND INTERACTING
WITH THE SERVING STAFF, IF YOU FEEL YOU HAVEN'T BEEN HEARD OR
SEEN, PLEASE RAISE YOUR HAND, OR A GENTLE WAIVE WILL GET OUR
ATTENTION.

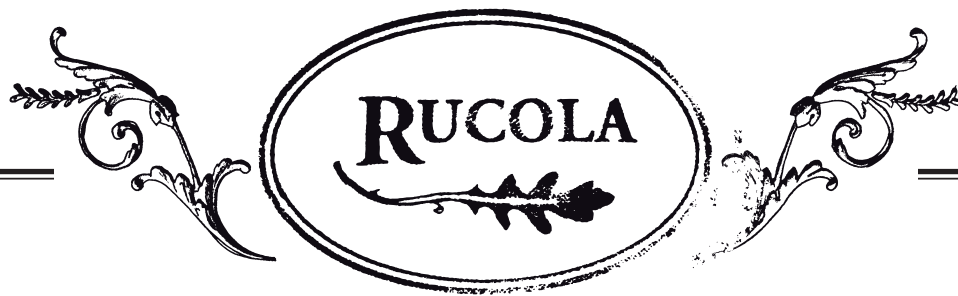
ALCOHOL MAY ONLY BE SERVED IF YOU ARE DINING WITH US, TAKING
FOOD TO GO AND PRESENT LEGAL ID SHOWING YOU ARE 21 YEARS OLD.

OUR TABLES ARE FIRST COME FIRST SERVE, IF WE GET FULL WE WILL
RUN A WAIT LIST. YOU CAN ADD A NAME TO THE WAIT LIST THE DAY YOU
WISH TO DINE HERE BEFORE WE ARE FULL. THIS IS NOT A RESERVATION
AT A CERTAIN TIME, BUT YOU ARE ON THE LIST AND IN LINE FOR A
TABLE.

WITH LIMITED SEATING MANY PATRONS ARE WAITING TO SIT AND ENJOY
A MEAL HERE AT RUCOLA, WHEN YOU ARE FINISHED DINING PLEASE KEEP
IN MIND THE NEXT PARTY IS EAGERLY AWAITING THEIR TURN.

WE WILL TAKE A RESERVATION FOR A PARTY OF SIX OR MORE
PLEASE SEE THE HOST OR CALL FOR A RESERVATION

ITS A LOT, WE KNOW, YOU KNOW,
LETS EMBRACE THIS WITH SOME GOOD POSITIVE ENERGY
AND ENJOY A MEAL TOGETHER



CHEESE

Piave Vecchio \$8
Camembert Tre Latte \$8
Pecorino Toscano \$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
Gardiniera 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

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

Burrata—*Roasted golden baby beets,
pistachio vinaigrette, pickled shallots, watercress*
\$17

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

HOUSE-MADE PASTAS

Sardi—*Fennel sausage cream, swiss chard*
\$20

Torchio—*Smoked hake, spinach, meyer lemon*
\$22

Shells—*Butternut squash, sage, walnuts, pecorino,
fresh cracked black pepper*
\$19

Chicken—*Delicata squash, Maitake mushrooms,
brussel sprouts*
\$24

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

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

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

Flank Steak—*Roasted fennel, baby kale,
pickled shallots, black garlic jus*
\$27

Robins Koginut Squash —*Quinoa,
beech mushrooms, kale, cranberry, pepitas*
\$23

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES



COCKTAILS \$14

- Rucola Negroni \$13
Gin, Cynar, Aperol
- The New Rider \$14
Rye, lemon, ginger, maraschino liquor
- Capri Sun \$14
Gin, L'Orgeat Almond Liqueur, grapefruit, cucumber
- Café Banane \$15
Kettle One, italian coffee liquor, coconut, banana
- Pesca per Passion \$14
Faccio Brutto aperitivo, passion fruit infused Lilet, Plantation three star white rum, Falernum

DRAFT BEER

- Grim "Lithos" Black lager \$6/\$11
- Dutchess Ales "Avalon" IPA \$6/\$11

CANNED BEER

- Grim "Maximum Bliss" IPA \$9
- Grimm "Zap" DIPA \$10

SOFT DRINKS

- Saratoga Sparkling Water \$6
- Coke \$3
- Diet Coke \$3
- Ginger Beer \$3
- Root Beer \$3
- MARTINELLIS APPLE JUICE \$4

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

ROSE

- Cabernet Franc - *Marula*
2018- *Languedoc (rose)* \$15/ \$45

WHITE

- Pinot Bianco - *San Pietro*
2018 - *Trentino/Alto-Adige* \$12 / \$36
- Sauvignon Blanc/Chardonnay - *Le Raisin L'ange*
2019 - *Rhone* \$15 / \$45
- Vinho Verde - *Barrete Tez Branco*
2019 - *Potugal* \$15 / \$45

RED

- Merlot/Cabernet Sauvignon - *Franco Terpin*
2018 - *Friuli-VeneziaGiulia* \$19 / \$57
- Grenache/Syrah/Marsane - *Domaine Ozil*
2019 - *Ardèche* \$14 / \$42
- Grenache - *Jerome Jouret "En avant doute"*
2018 - *Rhone* \$15/ \$45
- Gamay - *Sarnin Berrux "Le Bojo Sutra"*
2019 - *Burgundy* \$13 / \$39