

WELCOME & THANK YOU FOR JOINING US!

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.

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

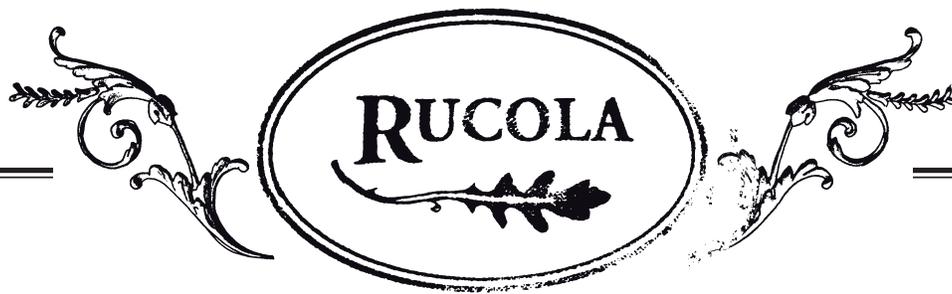
PLEASE WEAR A MASK WHEN YOU ARE NOT SEATED AT A TABLE IN ORDER TO USE THE REST ROOM, YOU WILL NEED TO FILL OUT A CONTACT TRACING FORM AND GET A TEMPERATURE CHECK WITH LIMITED SEATING MANY PATRONS ARE WAITING TO SIT AND ENJOY A MEAL HERE AT RUCOLA, WHEN YOU ARE FINISHED DINING PLEASE KEEP IN MIND THE NEXT PARTY IS EAGERLY AWAITING THEIR TURN.

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.

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

ITS A LOT, WE KNOW, YOU KNOW,
LETS EMBRACE THIS ALL 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

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

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

Sweet Potato & Radicchio—*Cumin yogurt,
pickled fresno peppers, mint*
\$17

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

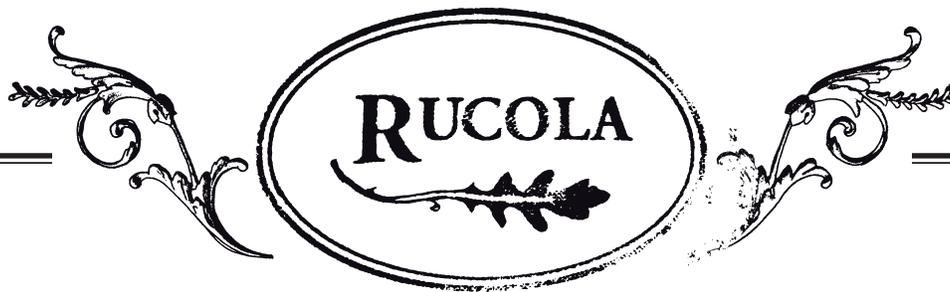
Skate —*Citrus roasted cippolini onions, fennel,
watercress*
\$27

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
- 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 apertivo, passion fruit infused Lilet, Plantation three star white rum, Falernum

DRAFT BEER

- Threes "Vliet" Pilsner \$6/\$11

CANNED BEER

- Dutchess Ales "Ghost Beer" PA \$8
- Grimm "Amarillo Rewind" IPA \$9
- Threes "Courage my love" Pilsner \$8

SOFT DRINKS

- Saratoga Sparkling Water \$6
- Coke \$3
- Diet Coke \$3
- Ginger Beer \$3
- MARTINELLIS APPLE JUICE \$4
- IBC 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* \$13 / \$50
- Lambrusco - *Fiorini, NV - Lombardy* \$12 / \$48

SKIN CONTACT

- Cabernet Franc** - *Marula*
 2018- *Languedoc (rose)* \$15/ \$60
- Albana Trebbiano** - *Andrea Bragagni*
 2019- *Brisighella (orange)* \$16/ \$64

WHITE

- Pinot Bianco** - *San Pietro*
 2018 - *Trentino/Alto-Adige* \$12 / \$48
- Sauvignon Blanc/Chardonnay** - *Le Raisin L'ange*
 2019 - *Rhone* \$15 / \$60

RED

- Merlot/Cabernet Sauvignon** - *Franco Terpin*
 2018 - *Friuli-Venezia Giulia* \$19 / \$78
- Grenache/Syrah/Marsane** - *Domaine Ozil*
 2019 - *Ardèche* \$14 / \$56
- Grenache** - *Jerome Jouret "En avant doute"*
 2018 - *Rhone* \$15 / \$60
- Gamay** - *Sarnin Berrux "Le Bojo Sutra"*
 2019 - *Burgundy* \$13 / \$52