



CHEESE

- Piave Vecchio \$9
- Robiola \$10
- Pecorino Toscano \$10
- Castelrosso \$9
- SELECTION OF 3: \$21

MEAT

- Prosciutto di Parma \$11
- Mortadella \$8
- Finocchiona \$9
- Cappocolo \$9
- SELECTION OF 3: \$22

VEGETABLE ANTIPASTI

- Marinated Olives \$4
- Pickled Fennel \$6
- Giardiniera Pickles \$6
- Eggplant Caponata \$8
- SELECTION OF 3: \$16

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
- Buratta**—*Heirloom tomato, stone fruit, hazelnut pesto*
\$17

APPETIZERS

- Crudo**—*Branzino, pickled green tomatoes, toasted sunflower seeds, basil, Ligurian olive oil*
\$15
- Spanish Octopus**—*Fingerlings, soppressata Toscana, Castelvetro olives, paprika aioli*
\$24
- Watermelon**—*Goat cheese, pistachio, Aleppo, basil, mint*
\$13

HOUSE MADE PASTA

- Shells**—*Corn crema, shrimp, scallions, fermented chili sauce*
\$22
- Rigatoni**—*Guanciaie, tomato, serrano chili, cream*
\$22

- Chicken**—*Marinated zucchini, blistered cherry tomato, green goddess*
\$24

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

- Pork Tenderloin**—*Couscous, spinach, Calabrian gremolata*
\$27

- Risotto**—*Hen-of-the-woods mushrooms, spinach, white wine, parmigiano*
\$25

20 % GRATUITY WILL BE ADDED TO PARTIES OF SIX AND MORE



COCKTAILS

Rucola Negroni <i>Gin, Cynar, Aperol</i>	\$13
The New Rider <i>Rye, lemon, ginger, Maraschino liqueur, sage</i>	\$13
Spicy Margarita <i>Tequila, calabrian chili shrub</i>	\$14
Peach Old Fashioned <i>Bourbon, peach syrup</i>	\$14
Millers Crossing <i>Faccia brutto fernet, scotch, molasses</i>	\$14

DRAFT BEER (12oz/20oz)

Gaffel Kolsh	\$7/\$12
Grimm "TraLaLa" Farmhouse Ale	\$9/\$16
LIC "Higher Burnin" IPA	\$8/\$14

CANNED BEER

Threes Brewing "Vliet" Pilsner	\$8
Dutchess Ales "Ghost Beer" Pale Ale	\$8
Grimm "Magnetic Tape" IPA	\$9

SOFT DRINKS

Saratoga Sparkling water	\$6
Coke, Diet Coke, Club soda	\$3
Ginger Beer	\$3
IBC Root Beer	\$3
Martinelli's Apple Juice	\$4

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

Prosecco - *La Jara, NV - Veneto* \$13 / \$50
 Lambrusco - *Fiorini, NV - Lombardy* \$12 / \$48

WHITE

Sauvignon Blanc/Sémillon - *Château Turcaud 2019 - Entre-Deux-Mers* \$13 / \$22 / \$52
 Grenache Blanc - *Domaine Ozil, "Rochette" 2020 - Ardèche* \$14 / \$24 / \$56
 Loureiro - *Bojo do Luar, "Doralice" 2020 - Vinho Verde* \$14 / \$24 / \$56

ORANGE

Gruner Veltliner - *Famile Bauer, "Hollötrio" 2020 - Niederosterreich* \$15 / \$26 / \$70

Grechetto - *Orsi Vigneto San Vito, "Posca Bianca" 2018 - Emilia-Romagna* \$16 / \$28 / \$64

ROSE

Cab Franc - *Chateau de Chaintres, "Les Hirondelles" 2020 - Saumur, Loire* \$15 / \$26 / \$60

Tinta Cão - *Bojo do Luar, "Vinho Rosé Luar Rosa" 2020 - Vinho Verde* \$13 / \$22 / \$52

RED

Sangiovese - *Frattoria Zerbina, "Ceregio" 2019 - Emilia-Romagna* \$13 / \$22 / \$52

Nebbiolo - *Nino Costa, Langhe Nebbiolo 2019 - Piemonte* \$14 / \$24 / \$56

Montepulciano d'Abruzzo - *Cantina Colonella 2018 - Abruzzo* \$12 / \$20 / \$48

Grenache/Syrah - *Domaine Ozil, "Barry" 2020 - Ardèche* \$14 / \$24 / \$56

Cinsault - *Domaine Rimbert, "Cousin Oscar" 2018 (chilled) - Rhone* \$15 / \$26 / \$60