



**CHEESE**

Piave Vecchio \$8  
Robiola \$9  
Pecorino Toscano \$9  
Castelrosso \$8  
SELECTION OF 3: \$19

**MEAT**

Prosciutto di Parma \$11  
Mortadella \$8  
Finocchiona \$9  
Cappocolo \$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**

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

\$13

**Add Avocado**

\$5

**Arugula**—*Celery seed vinaigrette, shaved radish, Parmigiano*

\$12

**Add Tuna**

\$5

**Whitefish Crostino**—*Avocado, radishes*

\$10

**Niçoise Tuna Sandwich** —*Olives, anchovy, roasted peppers, arugula*

\$13

**Slow Roasted Pork Sandwich**—*Speck, Provolone, pickled green tomato, hot cherry peppers*

\$14

**Caprese Sandwich**—*Fresh mozzarella almond basil pesto, arugula, heirloom tomatoes*

\$13

**Quinoa Bowl**—*Arugula, chick peas, cucumber, olives, herb yogurt*

\$19

**Add Avocado**

\$5

**Whole Roasted Brook Trout**—*Lemon, olives, chili flake*

\$25

**HOUSE-MADE PASTAS**

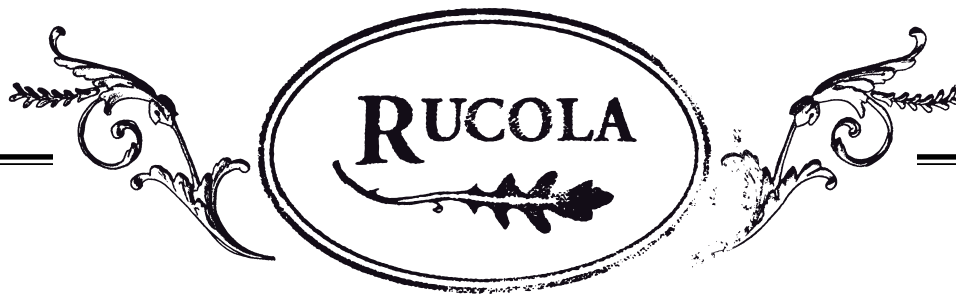
**Rigatoni**—*Guanciale, tomato, serrano chili, cream*

\$22

**Shells**—*Corn crema, shrimp, scallions, fermented chili sauce*

\$22

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
Aperol Spritz <i>Aperol, prosecco, club soda</i>	\$12
Bloody Mary <i>vodka, house made spicy tomato mix</i>	\$12
Mimosa <i>prosecco with fresh squeezed oj</i>	\$12

**DRAFT BEER**

Gaffel Kolsh (12oz/20oz)	\$7/\$12
Grimm "TraLaLa" Farmhouse (12oz/20oz)	\$9/\$16
LIC "Higher Burnin" IPA (12oz/20oz)	\$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

**DESSERT**

<b>Chocolate Pudding</b> whipped cream, olive oil, sea salt	\$7
<b>Chocolate Chip Amaretto Cookie</b>	\$1.50
<b>Four &amp; Twenty Blackbirds Pie</b>	\$7

**WINES BY THE GLASS / QUARTINO / BOTTLE**

**SPARKLING**

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

**WHITE**

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

**ORANGE**

Gruner Veltliner - <i>Famile Bauer, "Hölltrio" 2020 - Niederosterreich</i>	\$15 / \$26 / \$70
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Grechetto - <i>Orsi Vigneto San Vito, "Posca Bianca" 2018 - Emilia-Romagna</i>	\$16 / \$26 / \$64
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**ROSE**

Cab Franc - <i>Chateau de Chaintres, "Les Hirondelles" 2020 - Saumur, Loire</i>	\$15 / \$26 / \$60
Tinta Cão - <i>Bojo do Luar, "Vinho Rosé Luar Rosa" 2020 - Vinho Verde</i>	\$13 / \$22 / \$52

**RED**

Sangiovese - <i>Frattoria Zerbina, "Ceregio" 2019 - Emilia-Romagna</i>	\$13 / \$22 / \$52
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Nebbiolo - <i>Nino Costa, Langhe Nebbiolo 2019 - Piemonte</i>	\$14 / \$24 / \$56
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Montepulciano d'Abruzzo - <i>Cantina Colonella 2018 - Abruzzo</i>	\$12 / \$20 / \$48
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Grenache/Syrah - <i>Domaine Ozil, "Barry" 2020 - Ardèche</i>	\$14 / \$24 / \$56
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Cinsault - <i>Domaine Rimbert, "Cousin Oscar" 2018 (chilled) - Rhone</i>	\$15 / \$26 / \$60
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