



CHEESE

- Piave Vecchio \$9
- Robiola \$10
- Willoughby \$9
- Pecorino Toscano \$10
- 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

- Escarole**—*Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*
\$13
- Arugula**—*Celery seed vinaigrette, shaved radish, Parmigiano*
\$12
- Burrata**—*Beets, orange, treviso, pistachio, champagne vinaigrette*
\$17

APPETIZERS

- Spanish Octopus**—*Fingerlings, soppressata Toscana, Castelvetrano olives, paprika aioli*
\$24
- Delicata Squash**—*Cumin yogurt, candied pecans, caramelized apple, oregano*
\$13
- Crudo**—*Branzino, pickled green tomatoes, toasted sunflower seeds, basil, Ligurian olive oil*
\$15

HOUSE MADE PASTA

- Shells**—*Roasted cauliflower, lemon, chili, rosemary, breadcrumbs*
\$21
- Rigatoni**—*Brussels sprouts, pancetta, egg yolk, cream, Parmigiano*
\$22

- Chicken**—*Soft polenta, tomato, maitake mushroom, olives*
\$24

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

- Pork Tenderloin**—*Celery root, pear puree, caramelized apple, shallot*
\$27

- Risotto**—*Maitake & beech mushrooms, butternut squash, Tuscan kale, white wine, Parmigiano*
\$25

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



COCKTAILS

Rucola Negroni <i>Gin, Cynar, Aperol</i>	\$14
The New Rider <i>Rye, lemon, ginger, Maraschino liqueur, sage</i>	\$13
Spicy Margarita <i>Tequila, calabrian chili shrub, lime</i>	\$14
Millers Crossing <i>Faccia brutto fernet, scotch, molasses</i>	\$14
Peach Old Fashion <i>Bourbon, peach, orange bitters, cinnamon</i>	\$14
Summer Gimlet <i>Gin, watermelon, rosemary, lime</i>	\$13

DRAFT BEER (12oz/20oz)

Barrier "Icculus" Kolsch	\$7/\$12
Drowned Lands "Gather House" Wit	\$8/\$14
Sloop "The Sauer Peach" Berlinerweisse	\$9/\$16

CANNED BEER

Threes "Vliet" Pilsner	\$9
Dutchess Ales "Ghost Beer" Pale Ale	\$9
Barrier Brewing "Lomax" IPA	\$9
Athletic Brewing "Upside Down" NA	\$5

SOFT DRINKS

Coke, Diet Coke, Club Soda	\$3
Ginger Beer	\$3
IBC Root Beer	\$3

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

Coda di Volpe/Fiano - *Cantina Giardino, "Vino Bianco" 2020 - Campania* \$16 / \$28 / \$112
 Gruner Veltliner - *Famile Bauer, "Hollötrio" 2020 - Niederosterreich* \$15 / \$26 / \$70

ROSE

Field Blend - *Il Vinco, "Mistione Rosato" 2020 - Lazio* \$14 / \$24 / \$56
 Cinsault/Syrah - *Benjamin Taillandier, "Six Roses" 2020 - Languedoc-Roussillon* \$12 / \$20 / \$48

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
 Zweigelt/St. Laurent - *Alexander Koppitsch, "Rét" 2020 - Burgenland* \$15 / \$26 / \$60
 Grenache/Syrah - *Domaine Ozil, "Barry" 2020 (chilled) - Ardèche* \$14 / \$24 / \$56