



CHEESE

Piave Vecchio \$9
Robiola \$10
Salva Cremaso \$10
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

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*

\$15

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

\$13

HOUSE-MADE PASTA

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

\$19

Add Avocado

\$5

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

\$25

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

\$22

Lumache—*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 (12oz/20oz)

Gaffel Kolsh	\$7/\$12
Drowned Lands "Gather House" Wit	\$8/\$14
Grimm "Pina Pop" Sour	\$9/\$16

CANNED BEER

Dutchess Ales "Ghost Beer" Pale Ale	\$8
Grimm "Magnetic Tape" IPA	\$9
Athletic Brewing "Upside Down" NA	\$5

SOFT DRINKS

Saratoga Sparkling water	\$6
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

Gruner Veltliner - *Famile Bauer, "Hölltrio" 2020 - Niederosterreich* \$15 / \$26 / \$70
 Cayetana/Pardina - *Altos de Montanchez, "Vegas Altas" 2020 - Extramadura* \$14 / \$24 / \$56

ROSE

Cab Franc - *Chateau de Chaintres, "Les Hirondelles" 2020 - Saumur, Loire* \$15 / \$26 / \$60
 Grolleau/Gamay - *Les Têtes, "Rosé" NV - Loire Valley* \$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
 Zweigelt/St. Laurent - *Alexander Koppitsch, "Rét" 2020 - Burgenland* \$15 / \$26 / \$60
 Grenache/Syrah - *Domaine Ozil, "Barry" 2020 (chilled) - Ardèche* \$14 / \$24 / \$56