



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

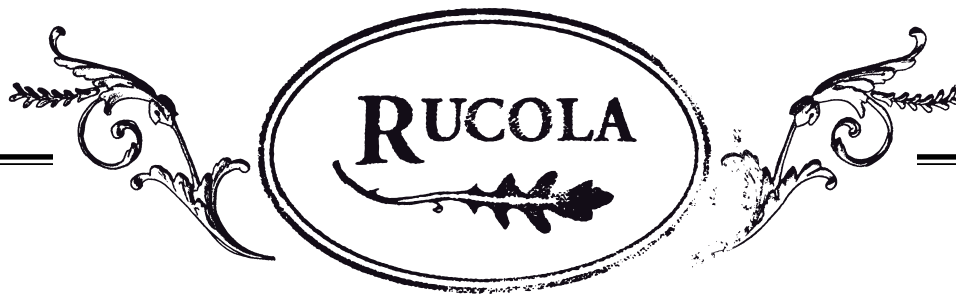
- Chicken**—*Soft polenta, tomato, maitake mushroom, olives*
\$24

- 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	\$14
<i>Gin, Cynar, Aperol</i>	
The New Rider	\$13
<i>Rye, lemon, ginger, Maraschino liqueur, sage</i>	
Northern Star	\$14
<i>Vodka, Green Chartreuse, dry vermouth, fennel</i>	
Millers Crossing	\$14
<i>Faccia brutto fernet, scotch, molasses</i>	
The Fallback	\$14
<i>Rum, China-China, lime, cinnamon</i>	
Chamomile Toddy	\$14
<i>Bourbon, chamomile honey, lavender, lemon</i>	

DRAFT BEER (12oz/20oz)

Kolsch	\$7/\$12
Threes "Imagined Reality" IPA	\$8/\$14
Talea "Paradise Punch" Sour	\$9/\$16

CANNED BEER

Three's "Vliet" Pilsner	\$9
OEC Coolship Black Lager	\$9
Oxbow Farmhouse Pale Ale	\$7
Von Trapp Vienna Lager	\$7
Athletic Brewing "Upside Down" NA	\$5

SOFT DRINKS

Saratoga Sparkling water	\$6
Coke, Diet Coke, Club Soda	\$4
Lemonade	\$4
Iced Tea	\$4
Martini's Apple juice	\$4
Ginger Beer	\$4

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

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

WHITE

Arneis - *Giovanni Almondo, "Roero Arneis"*
 2020 - *Piedmont* \$16 / \$28 / \$64
 Sauvignon Blanc/Sémillon - *Château Turcaud*
 2019 - *Entre-Deux-Mers* \$13 / \$22 / \$52
 Trebbiano/Malvasia - *Vigneti Vallorani "Lefric"*
 2018 - *Marche* \$16 / \$28 / \$64

ORANGE

Gruener Veltliner - *Famile Bauer, "Hollötrio"*
 2020 - *Niederosterreich* \$15 / \$26 / \$70
 Malvasia - *Il Farneto, "Giandón"*
 2020 - *Emillia Romagna* \$16 / \$28 / \$74

ROSE

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 - *Piedmonte* \$14 / \$24 / \$56
 Montepulciano d'Abruzzo - *Cantina Colonella*
 2018 - *Abruzzo* \$12 / \$20 / \$48
 Malbec - *Fabien Jouves, "Haute côt(e) de fruit"*
 2020 - *Cahors* \$14 / \$24 / \$56
 Syrah/Grenache - *Domaine Ozil, "Gourmandise"*
 2020 - *Ardeche* \$14 / \$24 / \$56