



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

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

Smoked 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

Antipasto Sandwich—*Mozzarella, artichokes, roasted red peppers, pesto, hot cherry peppers*
\$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 PASTA

Shells—*Roasted cauliflower, lemon, chili, rosemary, breadcrumbs*
\$21

Rigatoni—*Brussels sprouts, pancetta, egg yolk, cream, Parmigiano*
\$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)

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
Martineli's Apple juice	\$4
Ginger Beer	\$4

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

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

ORANGE

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

ROSE

Cinsault/Syrah - <i>Benjamin Taillandier, "Six Roses"</i> 2020 - <i>Languedoc-Roussillon</i>	\$12 / \$20 / \$48
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RED

Sangiovese - <i>Frattoria Zerbina, "Ceregio"</i> 2019 - <i>Emilia-Romagna</i>	\$13 / \$22 / \$52
Nebbiolo - <i>Nino Costa, Langhe Nebbiolo</i> 2019 - <i>Piedmonte</i>	\$14 / \$24 / \$56
Montepulciano d'Abruzzo - <i>Cantina Colonella</i> 2018 - <i>Abruzzo</i>	\$12 / \$20 / \$48
Malbec - <i>Fabien Jouves, "Haute côt(e) de fruit"</i> 2020 - <i>Cahors</i>	\$14 / \$24 / \$56
Syrah/Grenache - <i>Domaine Ozil, "Gourmandise"</i> 2020 - <i>Ardeche</i>	\$14 / \$24 / \$56