



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 \$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
North Star <i>Vodka, Green Chartreuse, dry vermouth, fennel</i>	\$14
Millers Crossing <i>Faccia brutto fernet, scotch, molasses</i>	\$14
The Fallback <i>Rum, China-China, lime, cinnamon</i>	\$14
Chamomile Toddy <i>Bourbon, chamomile honey, lavender, lemon</i>	\$14

DRAFT BEER (12oz/20oz)

Reissdorf Kolsch	\$7/\$12
Threes "I Hate Myself" IPA	\$8/\$14
Talea "Paradise Punch" Sour	\$9/\$16

CANNED BEER

OEC Coolship Black Lager	\$9
Grimm "Mating Dance" IPA	\$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 - *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
 Chenin Blanc - *Le Pas Saint Martin, "Le Vent dans les Saules" 2020 - Loire* \$14 / \$24 / \$56
 Arneis - *Giovanni Almondo, "Roero Arneis" 2020 - Piedmont* \$16 / \$28 / \$64

ORANGE

Gruener Veltliner - *Famile Bauer, "Hollötrio" 2020 - Niederosterreich* \$15 / \$26 / \$60
 Catarratto - *Vira, "Catarratto Orange" 2019 - Sicily* \$15 / \$26 / \$60

ROSE

Cinsault/Syrah - *Benjamin Taillandier, "Six Roses" 2020 - Languedoc-Roussillon* \$12 / \$20 / \$48

RED

Nebbiolo - *Nino Costa, Langhe Nebbiolo 2019 - Piedmont* \$14 / \$24 / \$56
 Barbera - *Iuli, "Umberta" 2019 - Piedmont* \$14 / \$24 / \$56
 Sangiovese - *Frattoria Zerbina, "Ceregio" 2019 - Emilia-Romagna* \$13 / \$22 / \$52
 Montepulciano d'Abruzzo - *Cantina Colonella 2018 - Abruzzo* \$12 / \$20 / \$48
 Malbec - *Chateau La Caminade, "Mission la Caminade" 2019 - Cahors* \$13 / \$22 / \$52