



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

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)

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
Martini's Apple juice	\$4
Ginger Beer	\$4
Root Beer	

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

Gruner 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