



**CHEESE**

Piave Vecchio \$9  
 Robiola \$10  
 Willoughby \$9  
 Pecorino Toscano \$10  
 SELECTION OF 3: \$24

**MEAT**

Prosciutto di Parma \$11  
 Mortadella \$8  
 Finocchiona \$9  
 Cappocollo \$9  
 SELECTION OF 3: \$24

**VEGETABLE ANTIPASTI**

Castelvetrano Olives \$6  
 Pickled Fennel \$6  
 Giardiniera \$6  
 Eggplant Caponata \$8  
 SELECTION OF 3: \$18

**CHEF'S SELECTION OF CHEESE, MEAT AND VEGETABLE ANTIPASTI \$27**

**SALADS**

**Arugula**—*Celery seed vinaigrette, shaved radish, Parmigiano*  
 \$14

**Escarole**—*Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*  
 \$14

**Little Gems** - *Snap peas, asparagus, pistachio, Parmigiano*  
 \$14

**DINNER**

**APPETIZERS**

**Crudo**—*Branzino, pickled green tomatoes, toasted sunflower seeds, basil, olive oil*  
 \$15

**Burrata**—*Ramp pesto, pinenuts, sourdough*  
 \$18

**Pork Belly**—*Ginger glaze, bok choy, smoked mango, pork cracklin*  
 \$18

**HOUSE-MADE PASTAS**

**Campanelle**—*Asparagus, spinach, green garlic, sunny egg, basil, pecorino*  
 \$23

**Strozzapreti**—*Ramp sausage, Spring vegetables, chili flake*  
 \$24

**SIDES**

**Broccoli**—*Castelvetrano olives, garlic chips*  
 \$10

**Carrots**—*Hot lemon yogurt, dill pesto*  
 \$10

**ENTREES**

**Chicken**—*Herb tahini, fig, english peas, chicken confit, pea shoots*  
 \$26

**Whole Roasted Brook Trout**—*Lemon, olives, chili flake*  
 \$27

**Lamb**—*Baby carrots, spring onion, sherry reduction, whipped chervil butter*  
 \$33

**Spring Risotto**—*Golden beets, broccoli rabe, asiago, pepitas, lemon zest*  
 \$24

**Pan Seared Branzino**—*Escabeche, seared artichokes*  
 \$27



**COCKTAILS**

Rucola Negroni <i>Gin, Cynar, Aperol</i>	\$14
The New Rider <i>Rye, lemon, ginger, maraschino liqueur, sage</i>	\$14
Hesperides <i>Gin, China-China, lemon, orange blossom</i>	\$14
Old Oaxaca <i>Tequila, mezcal, black peppercorn, aztec bitters</i>	\$14
Colour of Spring <i>Faccia Brutto Centerbe, Lillet, lime, mint, sparkling</i>	\$14

**DRAFT BEER** (12oz/20oz)

Finback "Crispy Morning" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Transmitter "S4" Saison	\$9/\$16

**CANNED BEER**

Grimm Rotating Double IPA (16 oz.)	\$12
Grimm "Super Yuzu" Sour Ale (16 oz.)	\$12
Oxbow Farmhouse Pale Ale	\$7
Von Trapp Vienna Lager	\$7
Graft "Lost Tropic" Cider	\$7
Athletic Brewing "Upside Dawn" NA	\$5

**SOFT DRINKS**

Saratoga Sparkling Water	\$6
Coke, Diet Coke, Root Beer	\$4
Lemonade or Iced Tea	\$4
Ginger Beer	\$4

**WINES BY THE GLASS / QUARTINO / BOTTLE**

**SPARKLING**

Prosecco - <i>La Jara, NV - Veneto</i>	\$13 / \$52
Lambrusco - <i>Fiorini, NV - Lombardy</i>	\$13 / \$52

**WHITE**

Sauvignon Blanc/Sémillon - <i>Château Turcaud</i> 2020 - <i>Entre-Deux-Mers</i>	\$13 / \$22 / \$52
Clairette/Vermentino - <i>Domaine des Terres</i> <i>Promises, "A bouche Que Veux-Tu"</i> 2020 - <i>Provence</i>	\$16 / \$28 / \$64
Arneis - <i>Giovanni Almondo, "Roero Arneis"</i> 2020 - <i>Piedmont</i>	\$17 / \$30 / \$68

**ORANGE**

Grechetto - <i>Orsi, "Posca Bianco"</i> 2021 - <i>Emilia-Romagna</i>	\$16 / \$28 / \$64
Vermentino/Cannonau - <i>Cardedu, "Bucce Bianco"</i> 2020 - <i>Sardinia</i>	\$15 / \$26 / \$60

**ROSE**

Zweigelt/Cabernet Franc - <i>Weingut Weszeli, "Eden"</i> 2020 - <i>Niederosterreich</i>	\$14 / \$24 / \$56
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**RED**

Nebbiolo - <i>Nino Costa, Langhe Nebbiolo</i> 2020 - <i>Piedmont</i>	\$15 / \$26 / \$60
Barbera - <i>Iuli, "Umberta"</i> 2019 - <i>Piedmont</i>	\$14 / \$24 / \$56
Montepulciano d'Abruzzo - <i>Cantina Colonella</i> 2019 - <i>Abruzzo</i>	\$13 / \$22 / \$52
Pinot Noir - <i>Billard Pere et Fils,</i> <i>Bourgogne Haute-Cotes de Beaune</i> 2020 - <i>Burgundy</i>	\$18 / \$32 / \$72
Syrah - <i>Domaine de l'Ecu, "Nobis"</i> 2020 - <i>Rhone</i>	\$15 / \$26 / \$60