



**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**

**Smoked Whitefish Crostino**—*Avocado, radishes*  
\$14

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

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

**Add Tuna**  
\$5

**Add Avocado**  
\$5

**Tuna Sandwich** —*Olives, anchovy,  
roasted peppers, arugula*  
\$14

**Slow Roasted Pork Sandwich**—*Speck,  
provolone, pickled green tomato, hot cherry peppers*  
\$15

**Antipasto Sandwich**—*Mozzarella, artichokes, roasted  
red peppers, pesto, marinated olives*  
\$14

**Quinoa Bowl**—*Arugula,  
chick peas, cucumber, olives, herb yogurt*  
\$19

**Add Avocado**  
\$5

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

**HOUSE-MADE PASTA**

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

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



**COCKTAILS**

Rucola Negroni	\$14
<i>Gin, Cynar, Aperol</i>	
The New Rider	\$14
<i>Rye, lemon, ginger, Maraschino liqueur, sage</i>	
Aperol Spritz	\$13
<i>Aperol, prosecco, club soda</i>	
Bloody Mary	\$14
<i>vodka, house made spicy tomato mix</i>	
Mimosa	\$13
<i>prosecco with fresh squeezed oj</i>	

**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	\$4
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 2020 - Entre-Deux-Mers</i>	\$13 / \$22 / \$52
Clairette/Vermentino - <i>Domaine des Terres Promises, "A bouche Que Veux-Tu" 2020 - Provence</i>	\$16 / \$28 / \$64
Arneis - <i>Giovanni Almondo, "Roero Arneis" 2020 - Piedmont</i>	\$17 / \$30 / \$68

**ORANGE**

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

**ROSE**

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

Nebbiolo - <i>Nino Costa, Langhe Nebbiolo 2020 - Piedmont</i>	\$15 / \$26 / \$60
Montepulciano d'Abruzzo - <i>Cantina Colonella 2020 - Abruzzo</i>	\$13 / \$22 / \$52
Barbera - <i>Iuli, "Umberta" 2019 - Piedmont</i>	\$14 / \$24 / \$56
Syrah - <i>Domaine de l'Ecu, "Nobis" 2020 - Rhone</i>	\$15 / \$26 / \$60
Grenache - <i>Jérôme Jouret, "En Avant Doute" 2019 - Rhone</i>	\$16 / \$28 / \$64