



CHEESE

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

MEAT

Prosciutto di San Daniele \$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

DINNER

SALADS

Arugula—*Celery seed vinaigrette, shaved radish, Parmigiano*
 \$15

Escarole—*Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*
 \$15

Melon & Prosciutto—*Prosecco vinegar, raw onion, Jimmy Nardello peppers*
 \$18

APPETIZERS

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

Clams—*Smoked tomato butter, guajillo peppers, sourdough toast*
 \$24

Burrata—*Heirloom tomato, pistachio pesto, stone fruit, sourdough*
 \$18

HOUSE-MADE PASTAS

Garganelli—*Tomato almond pesto, Summer squash, Parmigiano*
 \$23

Lumache—*Corn crema, shrimp, green onions, fermented chili sauce*
 \$24

SIDES

Shishito Peppers—*Herb lemon yogurt*
 \$10

Creamed Summer Corn—*Jimmy Nardello peppers, chive butter*
 \$10

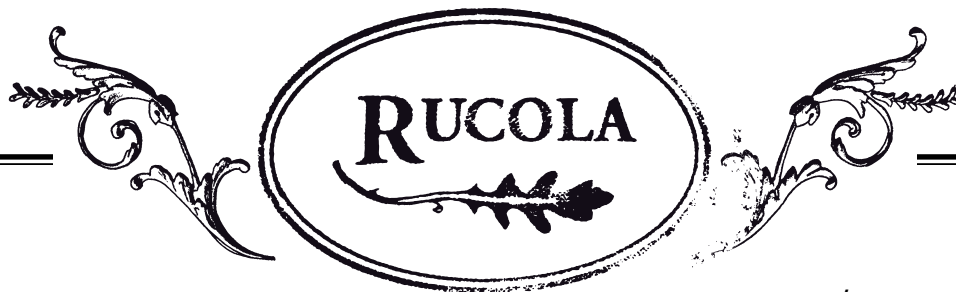
ENTREES

Chicken—*Roasted red pepper purée, corn fritter, purslane, pickled pearl onion*
 \$26

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

Porchetta—*Berkshire pork loin and belly, calabrian gremolata, cipollni onion, fennel & celery salw*
 \$28

Wild Bass - *Cucumber fumet, smoked mussels, seared Summer squash*
 \$28



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>Reposado, mezcal, black peppercorn, aztec bitters</i>	\$14
Dente di Leone <i>Suze, lillet, grapefruit, rosemary, soda</i>	\$14
Watermelon Margarita <i>Tequila, watermelon shrub, lime, mint</i>	\$14

DRAFT BEER (12oz/20oz)

Transmitter Italian Style Pilsner	\$9/\$16
Other Half "Green City" IPA	\$9/\$16

CANNED BEER

Threes "SFY" Double IPA (16 oz.)	\$12
Sloop Blackberry & Blueberry Sour Ale (16 oz.)	\$12
Grimm "Weisse" Hefeweizen (16 oz.)	\$12
Von Trapp Vienna Lager	\$7
Oxbow Farmhouse Pale Ale	\$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

Riesling - <i>Jeux de Vins/Domaine Goepf</i> 2019 - <i>Alsace</i>	\$15 / \$60
Sauvignon Blanc/Sémillon - <i>Château Turcaud</i> 2020 - <i>Entre-Deux-Mers</i>	\$13 / \$22 / \$52
Chardonnay - <i>Domaine Leonine, "Bottum' Up8"</i> 2021 - <i>Languedoc</i>	\$17/ \$30 / \$68
Arneis - <i>Giovanni Almondo, "Roero Arneis"</i> 2021 - <i>Piedmont</i>	\$17 / \$30 / \$68

ORANGE

Vermentino/Cannonau - <i>Cardedu, "Bucce Bianco"</i> 2020 - <i>Sardinia</i>	\$15 / \$26 / \$60
Pinot Gris - <i>Stekar, Sivi Pinot</i> 2021- <i>Slovenia</i>	\$17/ \$30 / \$68

ROSE

Grolleau/Pinot Noir - <i>Francois Chidaine</i> 2021 - <i>Loire</i>	\$15 / \$26 / \$60
---	--------------------

RED

Nebbiolo - <i>Nino Costa, Langhe Nebbiolo</i> 2020 - <i>Piedmont</i>	\$15 / \$26 / \$60
Barbera - <i>Iuli, "Umberta"</i> 2020 - <i>Piedmont</i>	\$14 / \$24 / \$56
Montepulciano d'Abruzzo - <i>Cantina Colonella</i> 2020 - <i>Abruzzo</i>	\$13 / \$22 / \$52
Pinot Noir - <i>Billard Pere et Fils, Bourgogne Haute-Cotes de Beaune</i> 2020 - <i>Burgundy</i>	\$18 / \$32 / \$72
Cabernet Sauvignon/Cabernet Franc - <i>La Grange aux Belles, "La Chaussee Rouge"</i> 2021 - <i>Loire</i>	\$16 / \$28 / \$64 (chilled)