



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

Crostino—*Whipped ricotta, slow roasted cherry tomatoes, thyme*

\$14

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

\$15

Arugula—*Celery seed vinaigrette, shaved radish, Parmigiano*

\$15

Add Tuna

\$5

Add Avocado

\$6

Tuna Sandwich —*Olives, anchovy, roasted peppers, arugula*

\$14

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

\$16

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

\$14

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

\$19

Add Avocado

\$6

Whole Roasted Brook Trout—*Lemon, olives, chili flake*

\$27

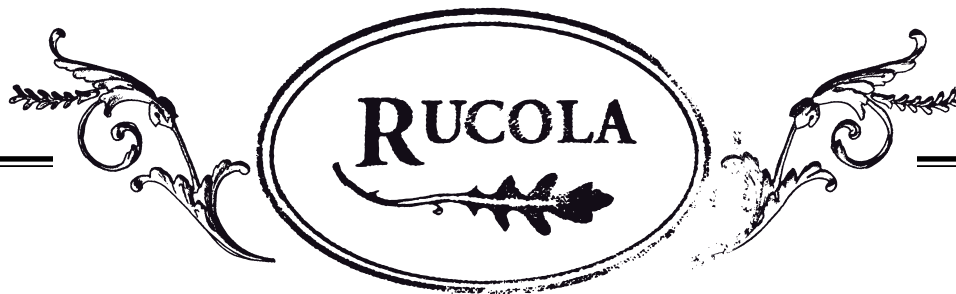
HOUSE-MADE PASTA

Garganelli—*Tomato almond pesto, Summer squash*

\$23

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

\$24



COCKTAILS

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

Grimm "Butterfly Door" Double IPA (16 oz.)	\$12
Killsboro Pineapple Mango 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 & COFFEE

Saratoga Sparkling Water	\$6
Coke, Diet, Root Beer, Ginger Beer	\$4
Lemonade or Iced Tea	\$4
Espresso or Americano	\$3
Latte	\$5
Cold Brew	\$6

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 Goepp</i> 2019 - <i>Alsace</i>	\$15 / \$26
Sauvignon Blanc/Sémillon - <i>Château Turcaud</i> 2020 - <i>Entre-Deux-Mers</i>	\$13 / \$22 / \$52
Arneis - <i>Giovanni Almondo, "Roero Arneis"</i> 2020 - <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
Tinta Cao/Vinhao - <i>Bojo do Luar, "Luar Rosa"</i> 2021 - <i>Vinho Verde</i>	\$14 / \$24 / \$56

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,</i> <i>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)