



**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**

**APPETIZERS**

**Clams**—*Smoked tomato butter, guajillo peppers, sourdough*  
 \$22

**Burrata**—*Nduja sausage, marinated roasted peppers, disco romano*  
 \$18

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

**Crostino**—*Delicata squash, apple goat cheese, walnuts, crispy sage, pomegranate*  
 \$15

**SALADS**

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

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

**HOUSE-MADE PASTAS**

**Garganelli**—*Pumpkin pureé, sage, pepitas, Pecorino Romano*  
 \$23

**Lumache**—*Sausage, Brussels sprouts, sage panko*  
 \$24

**Mezze Maniche**—*Cacio pepe, guanciale*  
 \$24

**SIDES**

**Shishito Peppers**—*Herb lemon yogurt*  
 \$10

**Roasted Sunchoke**—*Gremolata, hazelnuts*  
 \$10

**ENTREES**

**Chicken**—*Roasted red pepper pureé, spatzle, sorrel*  
 \$26

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

**Porchetta**—*Berkshire pork, Calabrian gremolata, cipollini, fennel & celery slaw*  
 \$28

**Wild Bass** - *Cucumber fumet, smoked mussels, seared zucchini*  
 \$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
Margarita Calabria <i>Tequilla blanco, lime, Calabrian chili</i>	\$14

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

Threes "Vliet" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$9/\$16

**CANNED BEER**

Grimm Rotating DIPA (16 oz.)	\$12
Finback "Zero Point" Coconut Sour (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>	\$14 / \$56

**WHITE**

Riesling - <i>Domaine Goepp, "Jeux de Vins" 2019 - Alsace</i>	\$15 / \$26
Sauvignon Blanc/Sémillon - <i>Château Turcaud 2020 - Entre-Deux-Mers</i>	\$14 / \$24 / \$56
Arneis - <i>Giovanni Almondo, Roero Arneis 2021 - Piedmont</i>	\$17 / \$30 / \$68

**ORANGE**

Riesling/Gewurztraminer/Muscat Blanc - <i>Les Vins Pirouettes, "Eros de David" 2021 - Alsace</i>	\$17 / \$30 / \$68
Pinot Gris - <i>Stekar, Sivi Pinot 2021 - Slovenia</i>	\$18 / \$32 / \$72

**ROSE**

Nero d'Avola - <i>Sergio Drago, "Rosa" 2021 - Sicily</i>	\$16 / \$28 / \$64
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**RED**

Nebbiolo - <i>Nino Costa, Langhe Nebbiolo 2020 - Piedmont</i>	\$15 / \$26 / \$60
Barbera - <i>Iuli, "Umberta" 2020 - Piedmont</i>	\$16 / \$28 / \$64
Montepulciano d'Abruzzo - <i>Cantina Colonella 2020 - Abruzzo</i>	\$13 / \$22 / \$52
Gamay - <i>Le Grain de Sénevé, "Roue Libre" 2018 - Beaujolais</i>	\$16 / \$28 / \$64
Merlot/Grenache - <i>Le Raisin et l'Ange, "Hommage a Robert" 2021 - Ardeche</i>	\$15 / \$26 / \$60 (chilled)