



CHEESE

Gorgonzola Piccante \$9
 Robiola \$10
 Rocolino del Mediterraneo \$9
 Pecorino Toscano \$10
 SELECTION OF 3: \$24

MEAT

Prosciutto di San Daniele \$11
 Mortadella \$8
 Saucisson Sec \$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

*Delicata Squash - Barley, mushroom, preserved
 lemon, pepita gremolata*
 \$15

*Crudo - Branzino, pickled green tomatoes,
 toasted sunflower seeds, basil, olive oil*
 \$16

Duck Croquettes - Calabrian chili aioli
 \$16

*Beef Carpaccio - Pickled shallot, black truffle, dijon,
 walnuts, arugula*
 \$16

SALADS

*Arugula - Shaved radish, Par-
 migiano, Celery seed vinaigrette*
 \$15

*Escarole - Toasted almonds, smoked feta,
 preserved lemon-wildflower honey vinaigrette*
 \$16

HOUSE-MADE PASTAS

Bruco - Mushroom sugo, pecorino romano
 \$23

Rigatoni - Bolognese, Parmigiano, nutmeg
 \$24

Tagliatelle - Robiola, brown butter, black truffle
 \$40

SIDES

Roasted Sunchokes - Gremolata, hazelnuts
 \$10

Potato Gratin - Artichoke, fontina
 \$10

ENTREES

*Chicken - Roasted red pepper purée,
 spatzle, sorrel*
 \$27

*Whole Roasted Brook Trout - Lemon, olives,
 chili flake*
 \$28

Porchetta - Parsnip, beets, fennel, pine nuts
 \$29

Short Rib - Polenta, braised greens
 \$29



COCKTAILS

Rucola Negroni	\$14
<i>Gin, Cynar, Aperol</i>	
The New Rider	\$14
<i>Rye, lemon, ginger, maraschino liqueur, sage</i>	
Hesperides	\$15
<i>Gin, China-China, lemon, orange blossom</i>	
Winter Port Tonic	\$14
<i>Ruby port, Montenegro, tonic, rosemary</i>	
Old Oaxaca	\$15
<i>Reposado, mezcal, black peppercorn, aztec bitters</i>	
Hot Toddy	\$15
<i>Cognac, scotch, apple, honey</i>	

DRAFT BEER (12oz/20oz)

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

CANNED BEER

Grimm Rotating DIPA (16 oz.)	\$12
Transmitter "PH2" Passionfruit Sour (16 oz.)	\$12
Von Trapp Vienna Lager	\$7
Oxbow Farmhouse Pale Ale	\$7
Graft "Lost Tropic" Cider	\$7
Athletic Brewing "Upside Dawn" NA	\$7

SOFT DRINKS

Saratoga Sparkling Water	\$6
Coke, Diet Coke, Root Beer	\$4
Lemonade or Iced Tea	\$5
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

Chardonnay - <i>Domaine Cadette, Bourgogne Blanc 2017 - Burgundy</i>	\$18 / \$32 / \$72
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
Falanghina - <i>Agnanum, Campi Flegrei 2021 - Tuscany</i>	\$17 / \$30 / \$68

ORANGE

Pinot Gris - <i>Stekar, Sivi Pinot 2021 - Slovenia</i>	\$18 / \$32 / \$72
Gruener Veltliner - <i>Familie Bauer "Barig" 2020 - Niederösterreich</i>	\$16 / \$28 / \$64

ROSE

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

RED

Nebbiolo - <i>Nino Costa, Langhe Nebbiolo 2020 - Piedmont</i>	\$15 / \$26 / \$60
Sangiovese/Montepulciano - <i>La Distesa, "Nocenzio" 2020 - Marche</i>	\$17 / \$30 / \$68
Montepulciano d'Abruzzo - <i>Cantina Colonella 2020 - Abruzzo</i>	\$13 / \$22 / \$52
Primitivo - <i>Fatalone, Gioia del Colle 2021 - Puglia</i>	\$17 / \$30 / \$68
Malbec - <i>Chateau la Caminade, "Mission la Caminade" 2019 - Cahors</i>	\$13 / \$22 / \$52