

CHEESE

Gorgonzola Piccante \$9
Robiola \$10
Ronccolino Del Mediterraneo \$9
Pecorino Toscano \$10
SELECTION OF 3: \$24

MEAT

Prosciutto di San Daniele \$11
Mortadella \$8
Saucison 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

LUNCH

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

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

Add Tuna
\$6

Add Avocado
\$6

Add Smoked Salmon
\$10

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

Avocado Toast - *Sliced hard boiled egg, aioli, chives*
\$13

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

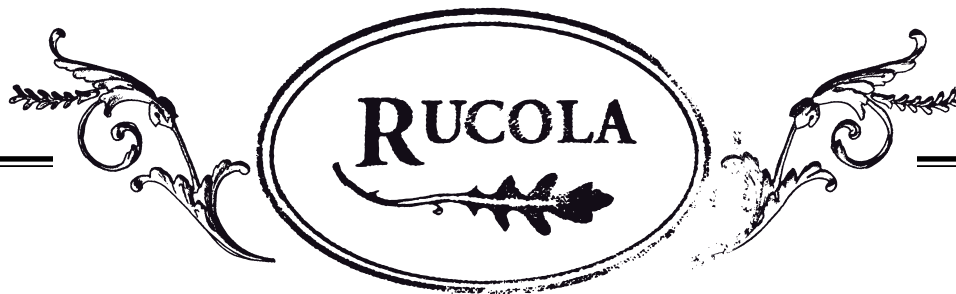
Whole Roasted Brook Trout—*Lemon, olives, chili flake*
\$28

HOUSE-MADE PASTA

Bruco—*Mushroom sugo, pecorino romano*
\$23

Rigatoni—*Bolognese, Parmigiano, nutmeg*
\$24

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS



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

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 & COFFEE

Saratoga Sparkling Water	\$6
Coke, Diet, Root Beer, Ginger Beer	\$4
Lemonade or Iced Tea	\$5
Espresso or Americano	\$4
Latte	\$6 ⁵⁰
Cold Brew	\$7

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>	\$15 / \$26 / \$60

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 2021 - 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" 2020 - Cahors</i>	\$13 / \$22 / \$52