

**CHEESE**

- Gorgonzola Piccante \$9
- Robiola \$10
- Roccolino 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, dijon, walnuts, arugula*  
\$16

**SALADS**

- Arugula - Shaved radish, Parmigiano, celery seed vinaigrette*  
\$15
- Escarole - Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette*  
\$16

**HOUSE-MADE PASTAS**

- Campanelle - Arugula pesto, Parmigiano, asparagus, lemon zest, pine nuts*  
\$23
- Fusilli - Calabrian chili tomato cream sauce, nduja*  
\$24

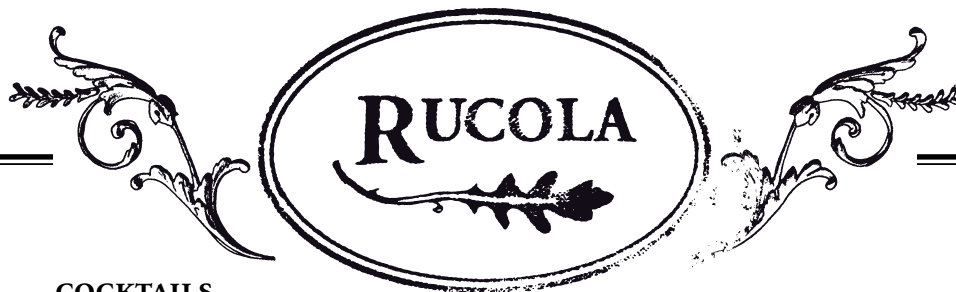
**SIDES**

- Roasted sunchoke - Gremolata, hazelnuts*  
\$10
- Crispy fingerling potatoes - Herb aioli*  
\$10

**ENTREES**

- Chicken - Pea purée, snap peas, fava beans, baby kale, pickled ramps*  
\$27
- Whole Roasted Brook Trout - Lemon, olives, chili flake*  
\$28

- Porchetta - Parsnip, beets, fennel, pine nuts*  
\$29
- Flank Steak - Ramp butter, marinated zucchini, asparagus*  
\$32



**COCKTAILS**

<b>Sbagliat'oro</b> <i>St Agrestis paradiso, Lillet, prosecco</i>	\$15
<b>Limetta Pomelo</b> <i>Gin, Centerbe, aperitivo, lime, grapefruit</i>	\$15
<b>Spicy Pear Margarita</b> <i>Tequila, pear, jalapeño, tamarind, lime</i>	\$15
<b>The New Rider</b> <i>Rye, lemon, ginger, maraschino liqueur, sage</i>	\$15
<b>Rucola Negroni</b> <i>Gin, Cynar, Aperol</i>	\$15
<b>Perfect Manhattan</b> <i>Bourbon, thyme &amp; apricot infused vermouth, bitters</i>	\$15
<b>Old Oaxaca</b> <i>Reposado, mezcal, black peppercorn, aztec bitters</i>	\$15

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

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

**CANNED BEER**

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

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**SOFT DRINKS**

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

**WINES BY THE GLASS / QUARTINO / BOTTLE**

**SPARKLING**

<b>Prosecco</b> - <i>La Jara, NV - Veneto</i>	\$13 / \$52
<b>Lambrusco</b> - <i>Fiorini, NV - Lombardy</i>	\$14 / \$56

**WHITE**

<b>Melon de Bourgogne</b> - <i>Guillaume Lavie, "Denis"</i>	
<i>Muscadet sur lie 2021 - Loire</i>	\$16 / \$28 / \$64
<b>Sauvignon Blanc/Sémillon</b> - <i>Château Turcaud</i>	
<i>2021 - Entre-Deux-Mers</i>	\$14 / \$24 / \$56
<b>Arneis</b> - <i>Giovanni Almondo, Roero Arneis</i>	
<i>2021 - Piedmont</i>	\$17 / \$30 / \$68
<b>Garganega</b> - <i>Meggiolaro, "Saro"</i>	
<i>2019 - Veneto</i>	\$16 / \$28 / \$64

**ORANGE**

<b>Malvasia</b> - <i>Stekar, "Malvazija"</i>	
<i>2021 - Friuli Venezia</i>	\$17 / \$30 / \$68
<b>Grillo/Cataratto</b> - <i>Viteadovest</i>	
<i>2019 - Sicily</i>	\$16 / \$28 / \$64

**ROSÉ**

<b>Trollinger</b> - <i>Andi Knauss, "La Boutanche"</i>	
<i>2021 - Germany</i>	\$16 / \$28 / \$64

**RED**

<b>Nebbiolo</b> - <i>Nino Costa, Langhe Nebbiolo</i>	
<i>2021 - Piedmont</i>	\$15 / \$26 / \$60
<b>Montepulciano d'Abruzzo</b> - <i>Cantina Colonella</i>	
<i>2020 - Abruzzo</i>	\$13 / \$22 / \$52
<b>Corvina</b> - <i>Garganuda, Valpolicella</i>	
<i>2020 - Veneto</i>	\$13 / \$22 / \$52
<b>Gamay</b> - <i>Mathilde et Stephan Durieu, "Lou Bellule"</i>	
<i>2020 - Beaujolais</i>	\$15 / \$26 / \$60
<b>Grenache/Merlot</b> - <i>Le Raison et L'Ange, "Pause Canon"</i>	
<i>2022 - Ardeche</i>	\$16 / \$28 / \$64