



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

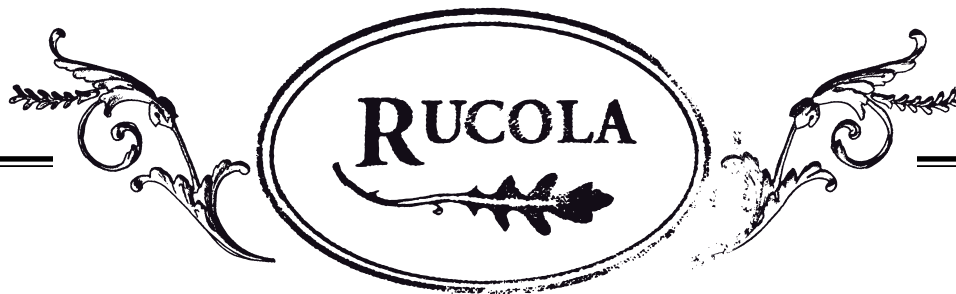
*Whole Roasted Brook Trout—Lemon, olives,
chili flake*
\$28

HOUSE-MADE PASTA

*Campanelle—Arugula pesto, Parmigiano, asparagus,
lemon zest, pine nuts*
\$23

Fusilli—Calabrian chili tomato cream sauce, nduja
\$24

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



COCKTAILS

Rucola Negroni	\$15
<i>Gin, Cynar, Aperol</i>	
The New Rider	\$15
<i>Rye, lemon, ginger, Maraschino liqueur, sage</i>	
Aperol Spritz	\$13
<i>Aperol, prosecco, club soda</i>	
Bloody Mary	\$14
<i>Vodka, house made spicy tomato mix</i>	
Mimosa	\$13
<i>Prosecco with fresh squeezed OJ</i>	
<i>Carafe (500ml) \$33</i>	

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 "Rythm" 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	\$6
Ginger Beer	\$4
Espresso or Americano	\$4
Latte	\$6 ⁵⁰

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

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

WHITE

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

ORANGE

Malvasia - Stekar, "Malvazija"	
<i>2021 - Friuli Venezia</i>	\$17 / \$30 / \$68
Grillo/Cataratto - Viteadovest	
<i>2020 - Sicily</i>	\$16 / \$28 / \$64

ROSÉ

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

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo	
<i>2021 - Piedmont</i>	\$15 / \$26 / \$60
Sangiovese - La Ginestra, "Sangio Panza"	
<i>2015 - Tuscany</i>	\$17 / \$30 / \$68
Corvina - Garganuda, Valpolicella	
<i>2020 - Veneto</i>	\$13 / \$22 / \$52
Gamay - Mathilde et Stephan Durieu, "Lou Bellule"	
<i>2020 - Beaujolais</i>	\$15 / \$26 / \$60
Grenache/Merlot - Le Raison et L'Ange, "Pause Canon"	
<i>2022 - Ardeche</i>	\$16 / \$28 / \$64