



CHEESE

Gorgonzola Piccante \$10
 Robiola \$11
 Castlerosso \$10
 Pecorino Toscano \$11
 SELECTION OF 3: \$25

MEAT

Prosciutto di San Daniele \$12
 Mortadella \$9
 Salame Napoli \$10
 Cappocollo \$10
 SELECTION OF 3: \$25

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

*Crudo - Branzino, pickled green tomatoes,
 toasted sunflower seeds, basil, olive oil*
 \$17

Duck Croquettes - Calabrian chili aioli
 \$17

White Bean Crostino - Confit garlic, salsa verde
 \$15

SALADS

Arugula - Shaved radish, Parmigiano, celery seed vinaigrette
 \$15

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

*Roasted Beets - Whipped ricotta,
 pistachios, tarragon gremolata, tapioca crisps*
 \$18

HOUSE-MADE PASTAS

*Shells - Butternut squash
 pureé, sage, panko, pecorino*
 \$25

Rigatoni - Bolognese, parmigiano, nutmeg
 \$26

SIDES

Delicata Squash - Kale, mushrooms, pepitas
 \$10

*Brussels Sprouts - Caramelized onions,
 Aleppo, pecorino*
 \$10

*Polenta di Riso - Heirloom rice,
 tomato, braised greens, Parmigiano*
 \$10

ENTREES

*Chicken - Honey roasted butternut squash,
 shaved Brussels sprouts, jus*
 \$28

*Whole Roasted Brook Trout - Lemon, olives,
 chili flake*
 \$29

*Arctic Char - Seared little gem lettuce, pistachio
 gremolata, green goddess*
 \$30

*Braised Brisket— shallots, kale,
 white wine, tomato, white beans*
 \$32



COCKTAILS

Sbagliat'oro	\$15
<i>Apertivo Select, Lillet, prosecco</i>	
Burnt Orange	\$15
<i>Tequila, Mezcal, Orange-Rosemary Agave, lime</i>	
The New Rider	\$15
<i>Rye, lemon, ginger, maraschino liqueur, sage</i>	
Cucumber Gimlet	\$15
<i>Gin, cucumber, lime, absinthe</i>	
Scottish Navy	\$15
<i>Famous Grouse, Lagavulin, fennel-clove Vermouth, bitters</i>	
Old Oaxaca	\$15
<i>Reposado, mezcal, black peppercorn, aztec bitters</i>	
Rucola Negroni	\$15
<i>Gin, cynar, aperol</i>	

DRAFT BEER (12oz/20oz)

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

BOTTLED & CANNED BEER

Grimm Rotating DIPA (16 oz.)	\$13
Grimm "Pina Pop" Sour (16 oz.)	\$13
Von Trapp Vienna Lager	\$8
Oxbow Farmhouse Pale Ale	\$8
Graft "Lost Tropic" Cider	\$8
Athletic Brewing "Run Wild" NA	\$8

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

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

WHITE

Chenin Blanc - Domain Du Pas Saint Martin	2021 - Loire \$15 / \$26 / \$60
Sauvignon Blanc/Sémillon - Château Turcaud	2021 - Entre-Deux-Mers \$14 / \$24 / \$56
Cortese - La Raia, Gavi	2021 - Piedmont \$15 / \$26 / \$60
Trebbiano/Sangiovese - Tenuta La Novella, "Sambrena"	2021 - Tuscany \$17 / \$30 / \$68

ORANGE

Grechetto - Orsi Vigneto San Vito, "Posca Bianca"	2022 - Emilia-Romagna \$16 / \$28 / \$64
Field Blend - Creta Paglia, "Sciccu"	2022 - Calabria \$17 / \$30 / \$68

ROSÉ

Cabernet Franc/Grolleau - Famille Vaillant, d'Anjou	2022 - France \$15 / \$26
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RED

Nebbiolo - Nino Costa, Langhe Nebbiolo	2021 - Piedmont \$16 / \$28 / \$64
Barbera/Freisa - Cantina Cantina, "Mountain Memos"	2017 - Piedmont \$15 / \$26 / \$60
Sangiovese - Tenuta Baroni Campanino, "Intenso"	2020 - Umbria \$16 / \$28 / \$64
Montepulciano d' Abruzzo - Cantina Colonnella	2021 - Abruzzo \$14 / \$24 / \$56
Primitivo - Fatalone, "Teres" (chilled)	2020 - Puglia \$16 / \$28 / \$64