

CHEESE

Gorgonzola Piccante \$10
Robiola \$11
Castlerosso \$10
Pecorino Toscano \$11
SELECTION OF 3: \$24

MEAT

Prosciutto di San Daniele \$12
Mortadella \$9
Salame Napoli \$10
Cappocollo \$10
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*
\$16

*Slow Roasted Pork Sandwich—Speck,
provolone, pickled green tomato, hot cherry peppers*
\$18

*Eggplant Sandwich - pesto, mozzarella,
tomato, arugula*
\$18

Avocado Toast - Sliced hard boiled egg, aioli, chives
\$14

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

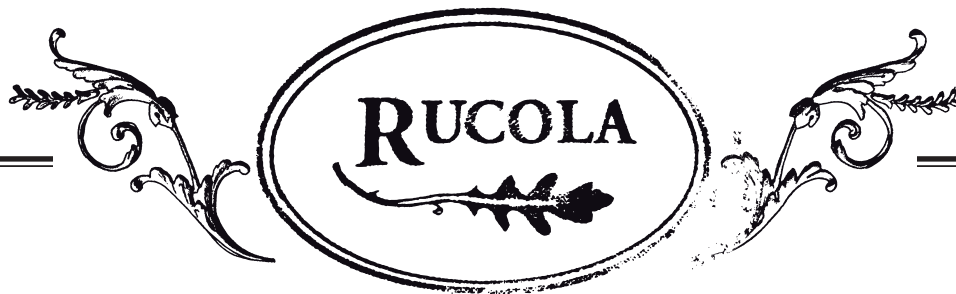
*Whole Roasted Brook Trout—Lemon, olives,
chili flake*
\$29

HOUSE-MADE PASTA

*Shells - Butternut Squash pureé, sage,
pecorino, panko*
\$24

Rigatoni - Bolognese, parmigiano, nutmeg
\$26

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



COCKTAILS

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

DRAFT BEER (12oz/20oz)

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

CANNED BEER

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|---|------|
| Grimm Rotating DIPA (16 oz.) | \$13 |
| Transmitter "PH 2" Raspberry Sour (16 oz.) | \$13 |
| Von Trapp Vienna Lager | \$8 |
| Oxbow Farmhouse Pale Ale | \$8 |
| Graft "Lost Tropic" Cider | \$8 |
| Athletic Brewing "Upside Dawn" NA | \$8 |

SOFT DRINKS

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|----------------------------|-------------------|
| 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 | \$14 / \$56 |
| Lambrusco - Fiorini, NV - Lombardy | \$14 / \$56 |

WHITE

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|---|--------------------|
| 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 |
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|---|--------------------|
| Field Blend - Cretapaglia, "Sciccu" 2022 - Calabria | \$17 / \$30 / \$68 |
|---|--------------------|

ROSÉ

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

RED

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|--|--------------------|
| 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 |