

CHEESE

Gorgonzola Piccante \$10
 Robiola \$11
 Salva Cremasco \$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

Potato Croquettes - fontina, crème fraîche, caviar
 \$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

Casarecce - Spigarello, ricotta, lemon
 \$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

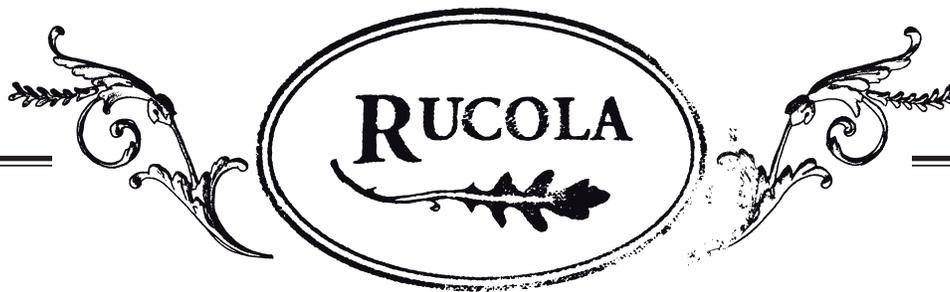
ENTREES

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

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

Scallops - Radish, pomegranate, blood orange
 \$30

*Roasted Duck Breast— Celery
 root pureé, kale, cherry port*
 \$32



COCKTAILS

Milano Spritz	\$15
<i>Ramazzotti, Campari, blood orange, 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>	
Spiced Pom Daquiri	\$15
<i>rum, spiced grenadine, lime</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
Equilibrium "Mobius" Porter	\$9/\$16

BOTTLED & CANNED BEER

Grimm Rotating DIPA (16 oz.)	\$13
Transmitter "PH6" Mango 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

Sauvignon Blanc/Sémillon - Château Turcaud	2021 - Entre-Deux-Mers \$14 / \$24 / \$56
Cortese - La Raia, Gavi	2021 - Piedmont \$15 / \$26 / \$60
Falaghina - Agnanum, "Campi Flegrei"	2022 - Piedmont \$17 / \$30 / \$68
Grechetto - Plani Arche, Grechetto	2021 - Umbria \$16 / \$28 / \$64

ORANGE

Pignoletto - Orsi Vigneto San Vito, "Grotto"	2020 - Emilia-Romagna \$16 / \$28 / \$64
Malvasia - Il Farneto, "Giandon"	2022 - Emilia-Romagna \$16 / \$28 / \$64

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo	2022 - Piedmont \$16 / \$28 / \$64
Barbera - Iuli, "Rossore"	2020 - Piedmont \$16 / \$28 / \$64
Sangiovese/Sagrantino - Agri Segretum, "Freghino"	2022 - Umbria \$16 / \$28 / \$80 (1 liter)
Montepulciano d' Abruzzo - Cantina Colonnella	2021 - Abruzzo \$14 / \$24 / \$56