

CHEESE

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

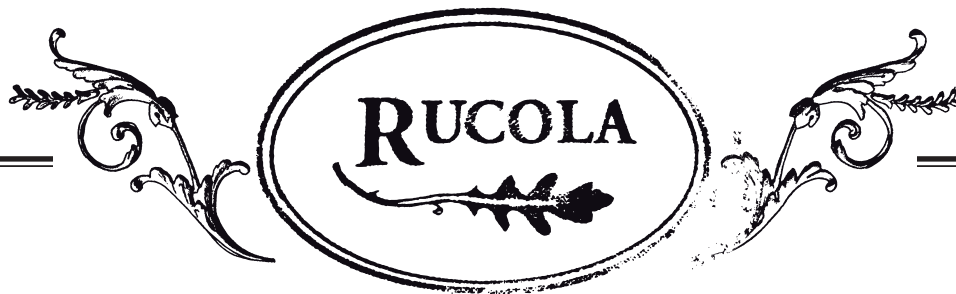
Whole Roasted Brook Trout—*Lemon, olives, chili flake*
\$29

HOUSE-MADE PASTA

Casarecce - *Spigarello, ricotta, lemon*
\$25

Rigatoni - *Bolognese, parmigiano, nutmeg*
\$26

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	\$14
<i>Aperol, prosecco, club soda</i>	
Bloody Mary	\$14
<i>Vodka, house made spicy tomato mix</i>	
Mimosa	\$14
<i>Prosecco with fresh squeezed OJ</i>	
<i>Carafe (500ml) \$33</i>	

DRAFT BEER (12oz/20oz)

hrees "Vliet" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Equilibrium "Mobius" Porter	\$9/\$16

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 "Upside Dawn" NA	\$8

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	\$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
Falanghina - 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 - Emlia-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