

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

Fried Ramps - Herb aioli, lemon
 \$15

Crostino - Herb ricotta, asparagus, aged balsamic, pinenuts
 \$15

SALADS

Arugula - Shaved radish, Parmigiano, celery seed vinaigrette
 \$16

Escarole - Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette
 \$17

Sweet Potatoes & Treviso - Goat cheese, balsamic, candied pumpkin seeds
 \$18

HOUSE-MADE PASTAS

Shells - Ramp sausage, English peas, pecorino cream
 \$26

Campanelle- Ramp pesto, asparagus, Parmigiano, pistachio
 \$25

SIDES

Sunchokes - Orange gremolata, walnuts
 \$10

Cauliflower - Calabrian chili chimichurri
 \$10

Potato Croquettes - Ramp ranch
 \$10

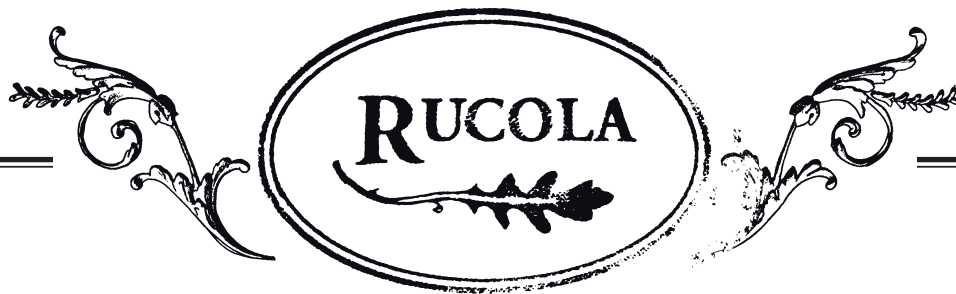
ENTREES

Chicken - Carrot purée, baby turnips, baby carrots, snap peas
 \$28

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

Seared Scallops - Radish, pomegranate, chilled blood orange broth
 \$30

Roasted Duck Breast— Celery root puree, kale, black current port jus
 \$32



COCKTAILS

Milano Spritz	\$15
<i>Ramazzotti, Campari, blood orange, prosecco</i>	
Rhubarb Margarita	\$15
<i>Tequila, rhubarb-cucumber agave, lime</i>	
The New Rider	\$15
<i>Rye, lemon, ginger, maraschino liqueur, sage</i>	
Apricot & Thyme Bee's Knees	\$15
<i>Gin, Centerbe, apricot & thyme honey, lemon</i>	
Miller's Crossing	\$15
<i>Famous Grouse, Faccia Brutto Fernet, molasses, 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
Finback "Crispy Nights" Black Lager	\$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, Ginger Beer	\$4
Lemonade or Iced Tea	\$6
Martinelli's Apple Juice	\$4

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

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

WHITE

Sauvignon Blanc/Sémillon - <i>Château Turcaud</i>	2021 - <i>Entre-Deux-Mers</i>	\$14 / \$25 / \$56
Cortese - <i>La Raia, Gavi "Pleo"</i>	2021 - <i>Piedmont</i>	\$15 / \$26 / \$60
Arneis - <i>Giovanni Almondo, "Vigne Sparse"</i>	2022 - <i>Piedmont</i>	\$17 / \$30 / \$68
Grechetto - <i>Plani Arche, Grechetto</i>	2021 - <i>Umbria</i>	\$16 / \$28 / \$64

ORANGE/ROSE

Pinot Gris - <i>Stekar, "Sivi Pinot"</i>	2021 - <i>Slovenia</i>	\$18 / \$32 / \$72
Vermentino/ Viogner - <i>La Villana, "Fuori Luogo"</i>	2021 - <i>Lazio</i>	\$17 / \$30 / \$68

RED

Nebbiolo - <i>Nino Costa, Langhe Nebbiolo</i>	2022 - <i>Piedmont</i>	\$16 / \$28 / \$64
Nero d'Avola/Syrah - <i>Sergio Drago, "Rosso"</i>	2022 - <i>Sicily</i>	\$17 / \$30 / \$68
Sangiovese/Sagrantino - <i>Agri Segretum, "Freghino"</i>	2022 - <i>Umbria</i>	\$16 / \$28 / \$80 (1 liter)
Barbera - <i>Poderi Cellerio, "Sabinot"</i>	2021 - <i>Piedmont</i>	\$15 / \$26 / \$60