

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

*Arugula—Celery seed vinaigrette,
shaved radish, Parmigiano*
\$16

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

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

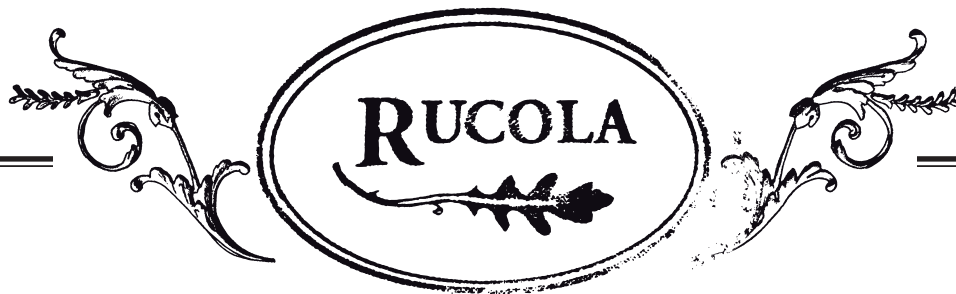
*Whole Roasted Brook Trout—Lemon, olives,
chili flake*
\$29

HOUSE-MADE PASTA

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

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

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)

Threes "Vliet" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Finback "Crispy Nights" Black Lager	\$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, Ginger Beer	\$4
Lemonade or Iced Tea	\$6
Martinelli's apple juice	\$4
Espresso or Americano	\$4
Latte	\$6 ⁵⁰

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</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

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