

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

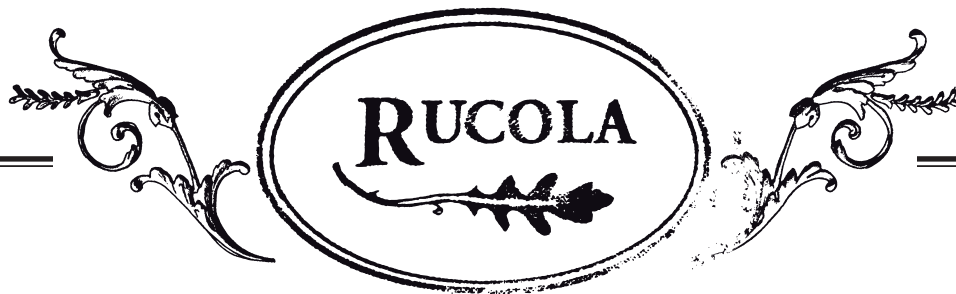
*Whole Roasted Brook Trout—Lemon, olives,
 chili flake*
 \$29

HOUSE-MADE PASTA

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

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

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



COCKTAILS

Rucola Negroni	\$16
<i>Gin, Cynar, Aperol</i>	
The New Rider	\$16
<i>Rye, lemon, ginger, Maraschino liqueur, sage</i>	
Aperol Spritz	\$15
<i>Aperol, prosecco, club soda</i>	
Bloody Mary	\$15
<i>Vodka, house made spicy tomato mix</i>	
Mimosa	\$15
<i>Prosecco with fresh squeezed OJ</i>	
<i>Carafe (500ml) \$34</i>	

DRAFT BEER (12oz/20oz)

Threes Gold Lager	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Transmitter "W1" Grapefruit Wit	\$9/\$16

CANNED BEER

Grimm Rotating DIPA (16 oz.)	\$13
Finback "Rhythm of Existence" Sour (16 oz.)	\$13
Von Trapp Vienna Lager	\$8
Oxbow Farmhouse Pale Ale	\$8
Bad Seed 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 - La Jara, NV - Veneto	\$14 / \$56
Lambrusco - Fiorini, NV - Lombardy	\$14 / \$56

WHITE

Sauvignon Blanc/Sémillon - Château Turcaud	2021 - Entre-Deux-Mers \$14 / \$25 / \$56
Cortese - La Raia, Gavi "Pleo"	2021 - Piedmont \$15 / \$26 / \$60
Arneis - Giovanni Almondo, "Vigne Sparse"	2022 - Piedmont \$17 / \$30 / \$68
Garganega - Cristiana Meggiolaro, "Saro"	2019 - Veneto \$16 / \$28 / \$64

ORANGE/ROSE

Pinot Gris - Stekar, "Sivi Pinot"	2021 - Slovenia \$18 / \$32 / \$72
Vermentino/ Viogner - La Villana, "Fuori Luogo"	2021 - Lazio \$17 / \$30 / \$68
Sangiovese/ Caniolo - Torre alle Tolfè, "Lunella"	2023 - Tuscany \$17 / \$30 / \$68

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo	2022 - Piedmont \$16 / \$28 / \$64
Sangiovese - Tenuta La Novella, "Sambrena"	2021 - Tuscany \$16 / \$28 / \$64
Gamay del Trasimeno - Dinamo, "Nucleo I"	2018 - Umbria (chilled) \$15 / \$26 / \$60
Montepulciano d' Abruzzo - Cantina Colonnella	2021 - Abruzzo \$14 / \$24 / \$56