



CHEESE

Gorgonzola Piccante \$10
 Canestrato \$11
 Rocolo Valtaleggio \$10
 Pecorino Toscano \$11
 SELECTION OF 3: \$25

MEAT

Prosciutto di Parma Ruliano \$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

Steak Tartare - Pickled ramps, potato chips, aioli
 \$18

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 - Guanciale, snap peas, English peas,
 caramelized onions, pecorino`*
 \$26

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

SIDES

Smashed Fingerling Potatoes - Calabrian aioli
 \$10

Sunchokes - Orange gremolata, walnuts
 \$10

Cauliflower - Calabrian chili chimichurri
 \$10

Asparagus - Cacio e Pepe
 \$10

ENTREES

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

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

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

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



COCKTAILS

Milano Spritz	\$16
<i>Ramazzotti, Campari, blood orange, prosecco</i>	
Spicy Calabrian Margarita	\$16
<i>Tequila, calabrian chili, lime</i>	
The New Rider	\$16
<i>Rye, lemon, ginger, maraschino liqueur, sage</i>	
Apricot & Thyme Bee's Knees	\$16
<i>Gin, Centerbe, apricot & thyme honey, lemon</i>	
Miller's Crossing	\$16
<i>Famous Grouse, Faccia Brutto Fernet, molasses, bitters</i>	
Old Oaxaca	\$16
<i>Reposado, mezcal, black peppercorn, aztec bitters</i>	
Rucola Negroni	\$16
<i>Gin, cynar, aperol</i>	
Ginger Sour NA	\$13
<i>Ginger, molasses, lime</i>	

DRAFT BEER (12oz/20oz)

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

BOTTLED & 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 "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
Cold Brew	\$7

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

Prosecco - La Jara, NV - Veneto	\$14 / \$56
Montepulciano - Cierelli, "Wines of Anarchy" Rosato	NV - Abruzzo \$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

Malvasia - Stekar, "Malvazija"	2021 - Slovenia \$18 / \$32 / \$72
Vermentino/Viognier - La Villana, "Fuori Luogo"	2021 - Lazio \$17 / \$30 / \$68
Ciliegiolo - Selvagrossa, "Ica"	2023 - Marche Rosato \$15 / \$26 / \$56

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo	2022 - Piedmont \$16 / \$28 / \$64
Sangiovese - Tenuta La Novella, "Sambrena"	2021 - Tuscany \$16 / \$28 / \$64
Montepulciano d' Abruzzo - Cantina Colonnella	2021 - Abruzzo \$14 / \$24 / \$56
Corvina, Rondinella - Vini Sassara, "Bardolino Goto"	2018 - Veneto (chilled) \$16 / \$28 / \$64

20 % GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE