

**CHEESE**

Gorgonzola Piccante \$10  
 Moliterno Bianco \$11  
 Roccoco Valtaleggio \$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

*Steak Tartare - Capers, cornichon, potato chips, aioli*  
 \$19

*Burrata - Heirloom tomato, stone fruit, pine nuts,  
 arugula pesto, sourdough*  
 \$19

**SALADS**

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

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

*Melon & Prosciutto -Lemon drop melon,  
 cantaloupe, ciliegine, pistachio, saba*  
 \$18

**HOUSE-MADE PASTAS**

*Lumache - Corn crema, shrimp, green onions,  
 fermented chili sauce*  
 \$26

*Garganelli - Summer squash, Jimmy Nardello  
 peppers, smoked tomato butter*  
 \$25

**SIDES**

*Smashed Fingerling Potatoes - Calabrian aioli*  
 \$10

*Sunchokes - Orange gremolata, walnuts*  
 \$10

*Cucumbers - Prosecco vinegar, onions, aleppo pepper*  
 \$10

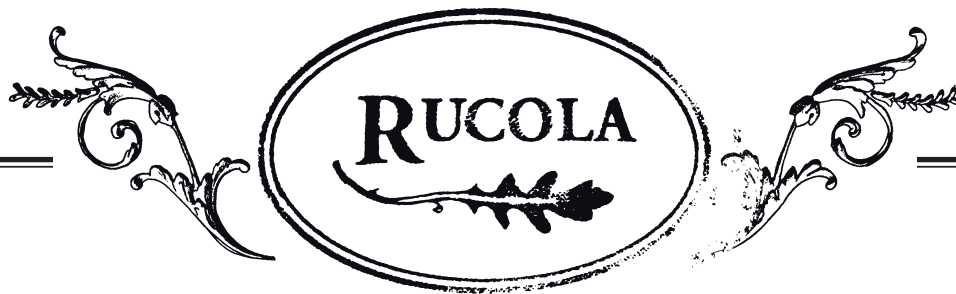
**ENTREES**

*Chicken - Panzanella, cucumber, cherry tomato,  
 pickled shallot, capers*  
 \$28

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

*Mussels - Coconut milk, ginger, chili, cilantro, lime*  
 \$27

*Sliced NY Strip Steak- Poblano Crema,  
 charred corn salsa*  
 \$33



**COCKTAILS**

<b>Milano Spritz</b>	\$16
<i>Ramazzotti, Campari, orange, prosecco</i>	
<b>Stay Gold Margarita</b>	\$16
<i>Tequila, yellow watermelon shrub, mint, licor 43</i>	
<b>The New Rider</b>	\$16
<i>Rye, lemon, ginger, maraschino liqueur, sage</i>	
<b>Apricot &amp; Thyme Bee's Knees</b>	\$16
<i>Gin, Centerbe, apricot &amp; thyme honey, lemon</i>	
<b>Miller's Crossing</b>	\$16
<i>Famous Grouse, Faccia Brutto Fernet, molasses, bitters</i>	
<b>Old Oaxaca</b>	\$16
<i>Reposado, mezcal, black peppercorn, aztec bitters</i>	
<b>Rucola Negroni</b>	\$16
<i>Gin, cynar, aperol</i>	
<b>Ginger Sour NA</b>	\$13
<i>Ginger, molasses, lime</i>	

**DRAFT BEER (12oz/20oz)**

<b>Threes Gold Lager</b>	\$9/\$16
<b>Other Half "Green City" IPA</b>	\$9/\$16
<b>Transmitter "W8" Wit</b>	\$9/\$16

**BOTTLED & CANNED BEER**

<b>Grimm Rotating DIPA (16 oz.)</b>	\$13
<b>Finback "Rhythm of Existence" Sour (16 oz.)</b>	\$13
<b>Von Trapp Vienna Lager</b>	\$8
<b>Oxbow Farmhouse Pale Ale</b>	\$8
<b>Bad Seed Cider</b>	\$8
<b>Athletic Brewing "Run Wild" NA</b>	\$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**

<b>Prosecco - Domini Del Leone NV - Veneto</b>	\$14 / \$56
<b>Lambrusco - Fiorini, NV - Lombardy</b>	\$14 / \$56

**WHITE**

<b>Sauvignon Blanc/Sémillon - Château Turcau`d</b>	2023 - Entre-Deux-Mers \$14 / \$25 / \$56
<b>Cortese - La Raia, Gavi "Pleo"</b>	2023 - Piedmont \$15 / \$26 / \$60
<b>Arneis - Giovanni Almondo, "Vigne Sparse"</b>	2023 - Piedmont \$17 / \$30 / \$68
<b>Ribolla Gialla - Perusini, Friuli Colli Orientali</b>	2022 - Friuli - Venezia \$16 / \$28 / \$64

**ORANGE/ROSE**

<b>Pignoletto - Orsi, "Posca Bianca"</b>	2023 - Emilia-Romagna \$16 / \$28 / \$68
<b>Cannonau/Nasco - Cardedu, "Bucce"</b>	2021 - Sardinia \$16 / \$28 / \$68
<b>Primitivo - Attanasio Salento</b>	2020 - Manduria \$17 / \$30 / \$68

**RED**

<b>Nebbiolo - Nino Costa, Langhe Nebbiolo</b>	2022 - Piedmont \$16 / \$28 / \$64
<b>Sangiovese - Tenuta Baroni Campanino, "Intenso"</b>	2020 - Umbria \$16 / \$28 / \$64
<b>Montepulciano d' Abruzzo - Cantina Colonnella</b>	2021 - Abruzzo \$14 / \$24 / \$56
<b>Corvina, Rondinella - Vini Sassara, "Bardolino Grotto"</b>	2021 - Veneto (chilled) \$16 / \$28 / \$64

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