

CHEESE

Gorgonzola Piccante \$10
Molitorio Bianco \$11
Roccolo Valtaleggio \$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

*Tuna Sandwich —Olives, anchovy,
roasted peppers, arugula*
\$16

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

*Slow Roasted Pork Sandwich—Speck,
provolone, pickled green tomato, hot cherry peppers*
\$18

Add Tuna
\$6

*Antipasto Sandwich—Mozzarella, artichokes, roasted
red peppers, pesto, marinated olives*
\$18

Add Avocado
\$6

Crostino - Ricotta, hot honey, stone fruit, mint
\$14

Add Smoked Salmon
\$10

*Quinoa Bowl—Arugula,
chick peas, cucumber, olives, herb yogurt*
\$19

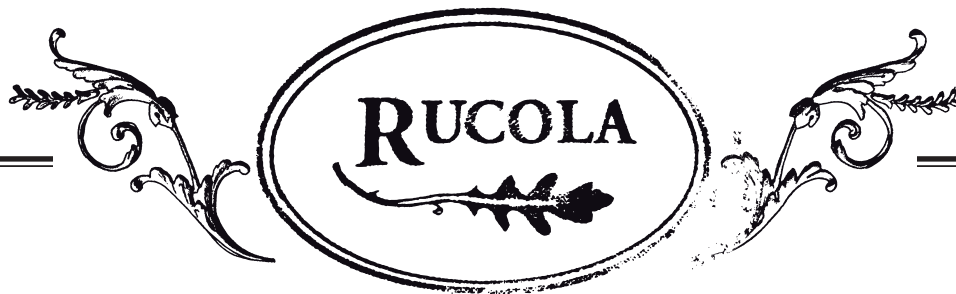
HOUSE-MADE PASTA

*Bruco - Butternut squash purée, guanciale, pecorino,
sage*
\$26

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

Fusilli - Calabrian chili, tomato sauce, stracciatella
\$25

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



COCKTAILS

Rucola Negroni <i>Gin, Cynar, Aperol</i>	\$16
The New Rider <i>Rye, lemon, ginger, Maraschino liqueur, sage</i>	\$16
Milano Spritz <i>Ramazzotti, Campari, blood orange, prosecco</i>	\$16
Bloody Mary <i>Vodka, house made spicy tomato mix</i>	\$15
Mimosa <i>Prosecco with fresh squeezed OJ Carafe (500ml) \$34</i>	\$15
Ginger Sour NA <i>Ginger, molasses, lime</i>	\$13

DRAFT BEER (12oz/20oz)

Threes Gold Lager	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Finback Festbier Lager	\$9/\$16

BOTTLED & CANNED BEER

Grimm Rotating DIPA (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 - Domini Del Leone NV - Veneto	\$14 / \$56
Lambrusco - Fiorini, NV - Lombardy	\$14 / \$56

WHITE

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

ORANGE/ROSE

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

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo 2022 - Piedmont	\$16 / \$28 / \$64
Sangiovese - Tenuta Baroni Campanino, "Intenso" 2020 - Umbria	\$16 / \$28 / \$64
Montepulciano d' Abruzzo - Cantina Colonnella 2021 - Abruzzo	\$14 / \$24 / \$56
Gamay - Jean Francois Debourg, "Rose d' Eon" 2022 - Beaujolais (chilled)	\$15 / \$26 / \$60