

CHEESE

Gorgonzola Piccante \$10
 Moliterno Bianco \$11
 Rocolo 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, aioli, endive,
 toast chips*
 \$19

Burrata - Early winter citrus, fennel, pistachio, sourdough
 \$19

SALADS

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

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

Brussels Sprouts - Lemon, hazelnut, Parmigiano
 \$18

HOUSE-MADE PASTAS

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

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

SIDES

Cauliflower- Cumin, yogurt, lemon, parsley
 \$10

*Acorn Squash - Calabrian chili, orange, Parmigiano,
 basil*
 \$10

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

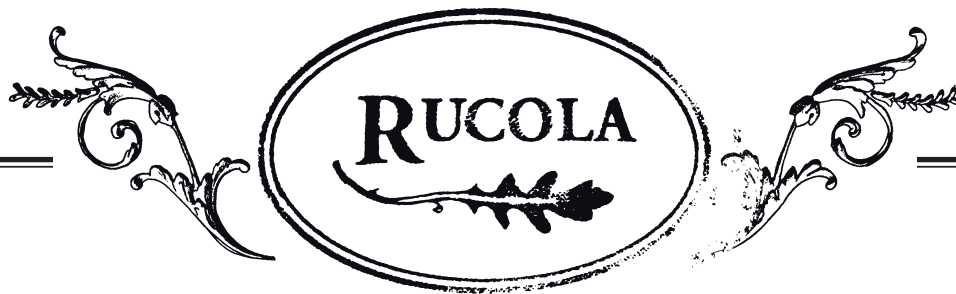
ENTREES

*Chicken - Kabocha squash purée, maitake
 mushrooms, pepitas, pickled shallot*
 \$28

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

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

Sliced Flank Steak- Poblano crema, charred corn salsa
 \$33



COCKTAILS

Milano Spritz	\$16
<i>Ramazzotti, Campari, orange, prosecco</i>	
Spicy Pomello Margarita	\$16
<i>Blanco tequila, grapefruit & calabrian chili agave, lime, rosemary</i>	
The New Rider	\$16
<i>Rye, lemon, ginger, maraschino liqueur, sage</i>	
Reiner	\$16
<i>Gin, Lillet, honey, lime, mint</i>	
Apple Old-Fashioned	\$16
<i>Bonded bourbon, spiced apple dererara syrup, 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

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 Turcau`d	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/Canaiolo - Villa Campobello, Chianti	2019 - Tuscany \$15 / \$26 / \$60
Montepulciano d' Abruzzo - Cantina Colonnella	2021 - Abruzzo \$14 / \$24 / \$56
Sangiovese - Tenuta La Novella, "Sambrena"	2021 - Tuscany (chilled) \$17 / \$30 / \$68

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