

CHEESE

Tomino Del Bocaiolo \$10
Moliterno 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

Add Smoked Salmon
\$10

Crostino - Mushroom mousse, pepitas, fresh herbs
\$14

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

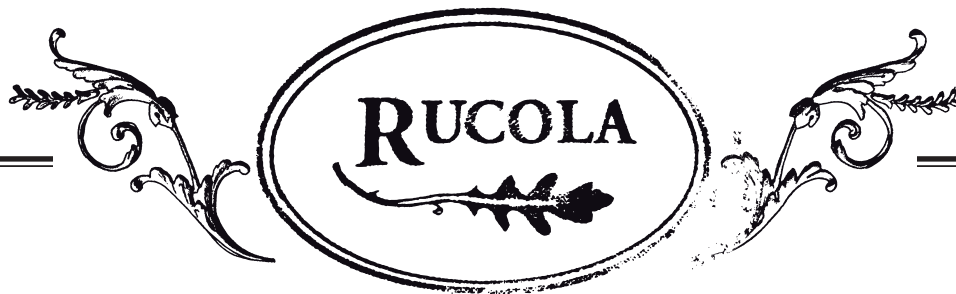
HOUSE-MADE PASTA

*Rigatoni - 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	\$16
<i>Gin, Cynar, Aperol</i>	
The New Rider	\$16
<i>Rye, lemon, ginger, Maraschino liqueur, sage</i>	
Milano Spritz	\$16
<i>Ramazzotti, Campari, blood orange, prosecco</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>	
Ginger Sour NA	\$13
<i>Ginger, molasses, lime</i>	

DRAFT BEER (12oz/20oz)

Hudson Valley "Chronology" Kölsch	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Transmitter "BNY5" Pale Ale	\$9/\$16

BOTTLED & CANNED BEER

Grimm Dark Lager (16 o.z)	\$13
Von Trapp Vienna Lager	\$8
Oxbow Farmhouse Pale Ale	\$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 / \$24 / \$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

Catarratto - Fabio Ferracane "Mace Rato"	2022 - Sicily \$16 / \$28 / \$64
Malvasia/Moscato - Cascina Ebreo, "Alea"	2021 - Piedmont \$16 / \$28 / \$64
Primitivo - Attanasio Salento	2020 - Puglia \$15 / \$26 / \$60

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo	2022 - Piedmont \$16 / \$28 / \$64
Cabernet Sauvignon - Orsi, "Posca Rossa"	2023 - Emilia-Romagna \$17 / \$30 / \$68
Montepulciano d' Abruzzo - Cantina Colonnella	2021 - Abruzzo \$14 / \$24 / \$56
Syrah - Montesissa Emilio, "Rio Fratta"	2021 - Emilia-Romagna \$16 / \$28 / \$64