



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
 \$18

Steak Tartare - Capers, cornichon, aioli, endive, toast chips
 \$19

Crostino - Tomino, prosciutto, honey,, walnuts
 \$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

Gnocchi - butter, Parmigiano
 \$30

SIDES

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

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

Tomato Braised Greens - Swiss chard, kale, parmesean
 \$10

ENTREES

Chicken - Kabocha squash purée, maitake mushrooms, pepitas
 \$29

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

Arctic Char - Roasted fennel, parsnip purée
 \$30

Short Rib - Polenta, port jus, pickled shallots
 \$35



COCKTAILS

Milano Spritz <i>Ramazzotti, Campari, orange, prosecco</i>	\$16
Pompeii Margarita <i>Blanco tequila, pomegranate, lime, pear</i>	\$16
The New Rider <i>Rye, lemon, ginger, maraschino liqueur, sage</i>	\$16
Reiner <i>Gin, Lillet, honey, lime, mint</i>	\$16
Apple Old-Fashioned <i>Bonded bourbon, spiced apple dererara syrup, bitters</i>	\$16
Old Oaxaca <i>Reposado, mezcal, black peppercorn, aztec bitters</i>	\$16
Rucola Negroni <i>Gin, cynar, aperol</i>	\$16
Acido Pomme NA <i>apple, lemon, sparkling, iced tea</i>	\$13

DRAFT BEER (12oz/20oz)

Hudson Valley "Feel No Way" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Transmitter "Spruce Tip" Saison	\$9/\$16

BOTTLED & CANNED BEER

Grimm Dark Lager (16 oz)	\$13
Von Trapp Vienna Lager	\$8
Oxbow Farmhouse Pale Ale	\$8
Graft "Lost Tropic" Cider	\$8
Athletic Brewing "Run Wild" NA	\$8

SOFT DRINKS

Saratoga Sparkling Water	\$7
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 - Emilio NV - Emilia-Romagna \$15 / \$57

WHITE

Sauvignon Blanc/Sémillon - Château Turcau`d
2023 - Entre-Deux-Mers \$15/ \$25 / \$57

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

Malvasia/Marsanne/Moscato/Ortugo - Case
"Casebianco" 2023 - Emilia-Romagna \$16 / \$28 / \$64
Malvasia - Cascina Ebreo, "Alea"
2021 - Piedmont \$16 / \$28 / \$64

ROSE

Primitivo - Attanasio Salento
2020 - Puglia \$15 / \$26 / \$60

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo
2022 - Piedmont \$17 / \$29 / \$65

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

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