



**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

*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, parmesan*  
 \$10

**ENTREES**

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

*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**

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

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

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

**BOTTLED & CANNED BEER**

<b>Grimm Dark Lager (16 oz)</b>	\$13
<b>Von Trapp Vienna Lager</b>	\$8
<b>Oxbow Farmhouse Pale Ale</b>	\$8
<b>Graft "Lost Tropic" 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 - Emilio NV - Emilia-Romagna</b>	\$14 / \$56

**WHITE**

<b>Sauvignon Blanc/Sémillon - Château Turcau`d</b>	2023 - Entre-Deux-Mers \$14 / \$24 / \$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>Malvasia/Marsanne/Moscato/Ortugo - Case</b>	"Casebianco" 2023 - Emilia-Romagna \$16 / \$28 / \$64
<b>Malvasia - Cascina Ebreo, "Alea"</b>	2021 - Piedmont \$16 / \$28 / \$64
<b>Primitivo - Attanasio Salento</b>	2020 - Puglia \$15 / \$26 / \$60

**RED**

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

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