

CHEESE

Gorgonzola Piccante \$10  
Molitorio Bianco \$11  
Roccolo 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

LUNCH

*Arugula—Celery seed vinaigrette,  
shaved radish, Parmigiano*  
\$16

*Tuna Sandwich —Olives, anchovy,  
roasted peppers, arugula*  
\$17

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

*Slow Roasted Pork Sandwich—Speck,  
provolone, pickled green tomato, hot cherry peppers*  
\$19

Add Tuna  
\$6

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

Add Avocado  
\$6

*Crostino - Spring peas, ricotta, aged balsamic*  
\$14

Add Smoked Salmon  
\$10

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

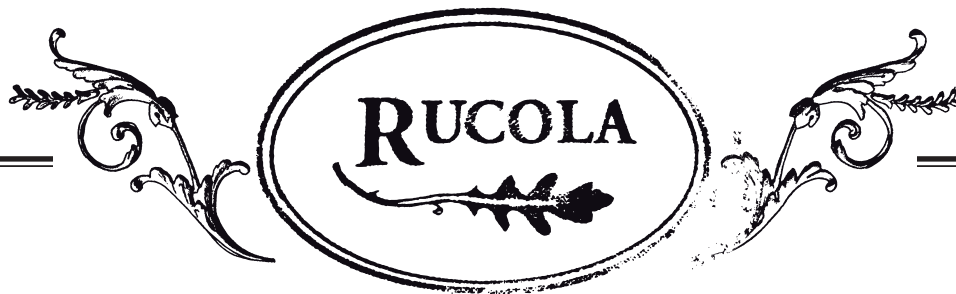
HOUSE-MADE PASTA

*Rigatoni - Bolognese, parmigiano, nutmeg*  
\$27

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

*Fusilli - Calabrian chili, tomato sauce, stracciatella*  
\$26

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



**COCKTAILS**

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

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

<b>Garvies Point "Battalion 5" Pilsner</b>	\$9/\$16
<b>Other Half "Green City" IPA</b>	\$9/\$16
<b>Finback Coffee Stout</b>	\$9/\$16

**BOTTLED & CANNED BEER**

<b>Grimm Dark Lager (16 o.z)</b>	\$13
<b>Von Trapp Vienna Lager</b>	\$8
<b>Oxbow Farmhouse Pale Ale</b>	\$8
<b>Athletic Brewing "Run Wild" NA</b>	\$8
<b>Hudson North "Ski Trip" Cider</b>	\$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**

<b>Prosecco - Domini Del Leone NV - Veneto</b>	\$14 / \$56
<b>Lambrusco - Fiorini, NV - Lombardy</b>	\$15 / \$60

**WHITE**

<b>Sauvignon Blanc/Sémillon - Château Turcaud</b>	
<i>2023 - Entre-Deux-Mers</i>	\$15 / \$26 / \$60
<b>Cortese - La Raia, Gavi "Pleo"</b>	
<i>2023 - Piedmont</i>	\$15 / \$26 / \$60
<b>Arneis - Giovanni Almondo, "Vigne Sparse"</b>	
<i>2023 - Piedmont</i>	\$18 / \$32 / \$72
<b>Falanghina - Agnanum, Campi Flegrei</b>	
<i>2021 - Campania</i>	\$17 / \$30 / \$68

**ORANGE**

<b>Malvasia/Marsanne/Moscato + - Case "Casebianco"</b>	
<i>2023 - Emilia-Romagna</i>	\$16 / \$28 / \$64
<b>Catarratto - Fabio Ferracane, "Macerato"</b>	
<i>2022 - Sicily</i>	\$16 / \$28 / \$64

**RED**

<b>Merlot - Sauro Maule, CA' Lombarda</b>	
<i>2019 - Veneto</i>	\$17 / \$30 / \$68
<b>Cabernet Sauvignon - Orsi, "Posca Rossa"</b>	
<i>2023 - Emilia-Romagna</i>	\$17 / \$30 / \$68
<b>Montepulciano d' Abruzzo - Cantina Colonnella</b>	
<i>2021 - Abruzzo</i>	\$14 / \$24 / \$56
<b>Syrah - Montesissa Emilio, "Rio Fratta"</b>	
<i>2021 - Emilia-Romagna</i>	\$16 / \$28 / \$64