



CHEESE

Gorgonzola Piccante \$10
 Moliterno Bianco \$11
 Roccoco 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*
 \$19

*Citrus Salad - Oroblanco, mandarin, Meyer lemon,
 fennel, pistachios, Jimmy Nardello peppers, basil oil*
 \$17

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

*Campanelle - 'Nduja butter, smoked hake, breadcrumbs,
 Parmigiano*
 \$28

Sardi - Ramp pesto, fava beans, pine nuts, pecorino
 \$27

Risotto - Asparagus, English peas, leek crema pecorino
 \$30

SIDES

Braised Leeks - Bottarga, mustard vinaigrette
 \$12

Acorn Squash - Calabrian chili, orange, Parmigiano
 \$12

ENTREES

*Chicken - White bean puree, charred spring onion,
 pickled watermelon radish, jus*
 \$29

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

Arctic Char - Roasted fennel, parsnip puree
 \$30

*Porchetta- Hazelnut romesco, roasted cipollini,
 vermouth jus \$35*



COCKTAILS

Milano Spritz	\$16
<i>Ramazzotti, Campari, orange, prosecco</i>	
Corbatta	\$16
<i>Blanco tequila, herbed-citrus agave shrub, lime</i>	
The New Rider	\$16
<i>Rye, lemon, ginger, maraschino liqueur, sage</i>	
Test Pilot	\$16
<i>Gin, cranberry-basil, Faccia Brutto centerbe, lemon</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>	
Acido Pomme NA	\$13
<i>Apple, lemon, sparkling, iced tea</i>	

DRAFT BEER (12oz/20oz)

Garvies Point "Battalion 5" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Transmitter Sx7 Spiced 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 - *Fiorini, NV - Lombardy* \$15 / \$60

WHITE

Sauvignon Blanc/Sémillon - *Château Turcaud 2023 - Entre-Deux-Mers* \$15 / \$26 / \$60

Timarosso- *Oltretorrente, "Colli Tortonesi" 2023 - Piedmont* \$17 / \$30 / \$68

Cortese - *La Raia, Gavi "Pleo" 2023 - Piedmont* \$15 / \$26 / \$60

Falanghina - *Agnanum, Campi Flegrei 2021 - Campania* \$17 / \$30 / \$68

ORANGE

Malvasia/Marsanne/Moscato + - *Case "Casebianco" 2023 - Emilia-Romagna* \$16 / \$28 / \$64

Catarratto - *Fabio Ferracane, "Macerato" 2022 - Sicily* \$16 / \$28 / \$64

RED

Nebbiolo - *Nino Costa, Langhe Nebbiolo 2023 - Piedmont* \$16 / \$28 / \$64

Merlot - *Sauro Maule, CA' Lombarda 2019 - Veneto* \$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