



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

Castelvetro 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

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

Add Tuna
\$6

Add Avocado
\$6

Add Smoked Salmon
\$10

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

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

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

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

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

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

HOUSE-MADE PASTA

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

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

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

RUCOLA

COCKTAILS

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

DRAFT BEER (12oz/20oz)

Garvies Point "Battalion 5" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$9/\$16
Transmitter Sx7 Spiced Saison	\$9/\$16

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

BKE Kombucha (Yerba Mate or Pear/Chrysanthemum)

\$8

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' Lombard
 2019 - Veneto \$17 / \$30 / \$68

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 AND MORE