



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

Brussels Sprouts - *Lemon, hazelnut, Parmigiano*
 \$18

Crudo - *Branzino, pickled green tomatoes, toasted sunflower seeds, basil, olive oil*
 \$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

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

HOUSE-MADE PASTAS

Fusilli Trapanese- *Tomato, Almonds, Parmigiano*
 \$27

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

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

SIDES

Braised Leeks - *Bottarga, mustard vinaigrette*
 \$12

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

Shishitos - *Herb yogurt*
 \$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

Sliced Flank Steak - *wild garlic aioli, crispy pee wee potatoes, salsa verde*
 \$35



COCKTAILS

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| 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> | |
| Smoked Maple Old-Fashioned | \$16 |
| <i>Bourbon, smoked maple Faccia Bruto fernet, bitters</i> | |
| Old Oaxaca | \$16 |
| <i>Reposado, mezcal, black peppercorn, aztec bitters</i> | |
| Rucola Negroni | \$16 |
| <i>Gin, cynar, aperol</i> | |
| Sorso di Sole NA | \$13 |
| <i>Citrus, turmeric honeybush tea, allspice, tonic</i> | |

DRAFT BEER (12oz/20oz)

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| Garvies Point "Battalion 5" Pilsner | \$9/\$16 |
| Other Half "Green City" IPA | \$9/\$16 |
| Grimm Smoked Helles Lager | \$9/\$16 |

BOTTLED & CANNED BEER

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|---------------------------------------|------|
| Grimm Hefeweizen (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

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|---|-----|
| 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

Arneis - *Almondo, "Vignes Sparse" 2024 - Piedmont* \$18 / \$32 / \$72

Vermentino - *Il Torchio, "Il Bianco" 2023 - Liguria* \$18 / \$32 / \$72

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

ORANGE

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

Zibibbo - *Azienda Agricola Gaudioso, 2022 - Sicily* \$17 / \$30 / \$68

ROSÉ

Cinsault/Grenache - *Domaine Gavoty, "La Cigale" 2024 - Provence* \$14 / \$24 / \$56

RED

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

Grenache/Merlot - *Sauro Maule, CA' Lombard 2019 - Veneto* \$17 / \$30 / \$68

Montepulciano d' Abruzzo - *Cantina Colonnella 2021 - Abruzzo* \$14 / \$24 / \$56

Aglianico - *Elena Fucci, "Verha" *chilled red 2024 - Basilicata* \$16 / \$28 / \$64

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