

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

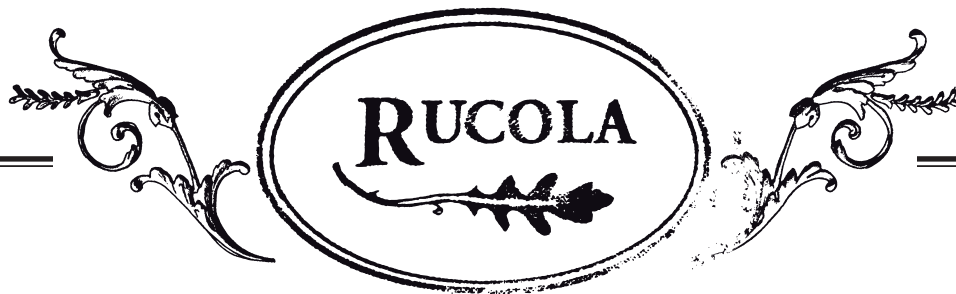
HOUSE-MADE PASTA

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

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

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

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



**COCKTAILS**

<b>Rucola Negroni</b> <i>Gin, Cynar, Aperol</i>	\$16
<b>The New Rider</b> <i>Rye, lemon, ginger, Maraschino liqueur, sage</i>	\$16
<b>Milano Spritz</b> <i>Ramazotti, Campari, blood orange, prosecco</i>	\$16
<b>Bloody Mary</b> <i>Vodka, house made spicy tomato mix</i>	\$15
<b>Mimosa</b> <i>Prosecco with fresh squeezed OJ</i> <i>Carafe (500ml) \$34</i>	\$15
<b>Sorso di Sole NA</b> <i>Citrus, turmeric honeybush tea, allspice, tonic</i>	\$13

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

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

**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	\$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**

**Arneis - Almondo, "Vignes Sparse"**  
**2024 - Piedmont \$17 / \$30 / \$68**

**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, "Verba" \*chilled red**  
**2024 - Basilicata \$16 / \$28 / \$64**