

**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

DINNER**APPETIZERS**

Buratta - Stone fruit, heirloom tomatoes, pesto,
pinenuts, sourdough toast
\$19

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, basil oil
\$17

HOUSE-MADE PASTAS

Fusilli - Tomato, Almonds, chili flake, 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

Asparagus - Crispy shallots, Parmigiano
\$12

Blistered Shishito Peppers - Herb yogurt
\$12

ENTREES

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

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

Arctic Char - Roasted fennel, parsnip pureé
\$30

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

RUCOLA

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>	
Smoked Maple Old-Fashioned	\$16
<i>Bourbon, smoked maple Faccia Brutto 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)

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

BOTTLED & CANNED BEER

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

Saratoga Sparkling Water	\$7
Coke, Diet Coke, Root Beer, Ginger Beer	\$4
Lemonade or Iced Tea	\$6
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
Chardonnay - La Miraja, "Cuore di Luna"	
2023 - Piedmont	\$17 / \$30 / \$68
Cortese - La Raia, "Pleo"	
2023 - Piedmont	\$15 / \$26 / \$60

ORANGE

Malvasia/Marsane/Moscato+ - Case "Casebianco"	
2023 - Emilia-Romagna	\$16 / \$28 / \$64
Pinot Grigio - Sandro de Bruno, "Tranquillo"	
2022 - Veneto	\$15 / \$26 / \$60

ROSÉ

Nero D'Avola - Di Giovanna, "Vasca Cinque"	
2024 - Sicily	\$15 / \$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
Gamay - JF Debourg, "Rose d' Eon" *chilled red	
2024 - Beaujolais	\$15 / \$26 / \$75 (1L)