



#### 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

**Lumache** - Corn crema, shrimp, green onions, fermented chili sauce  
\$28

**Risotto** - Corn, cremini & maitake mushrooms  
\$30

##### SIDES

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

**Asparagus** - Crispy shallots, Parmigiano  
\$12

**Blistered Shishito Peppers** - Herb yogurt  
\$12

#### ENTREES

**Chicken** - Cherry tomatoes, cucumber, sourdough croutons, shallots, sherry vinaigrette, capers  
\$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

# RUCOLA

## COCKTAILS

|                                                                                     |      |
|-------------------------------------------------------------------------------------|------|
| <b>Milano Spritz</b>                                                                | \$16 |
| <i>Ramazotti, Campari, orange, prosecco</i>                                         |      |
| <b>This Is Just To Say</b>                                                          | \$17 |
| <i>Blanco tequila, spicy plum, lime, rosemary, Montenegro</i>                       |      |
| <b>The New Rider</b>                                                                | \$17 |
| <i>Rye, lemon, ginger, maraschino liqueur, sage</i>                                 |      |
| <b>Fly Over</b>                                                                     | \$17 |
| <i>Dry gin, black sesame nectarine, lemon, green pepper, Faccia Brutto Centerbe</i> |      |
| <b>Smoked Maple Old-Fashioned</b>                                                   | \$17 |
| <i>Bourbon, smoked maple Faccia Brutto fernet, bitters</i>                          |      |
| <b>Old Oaxaca</b>                                                                   | \$17 |
| <i>Reposado, mezcal, peppercorn, Kevin's chocolate bitters</i>                      |      |
| <b>Rucola Negroni</b>                                                               | \$17 |
| <i>Gin, Cynar, Aperol</i>                                                           |      |
| <b>Sorso di Sole NA</b>                                                             | \$13 |
| <i>Citrus, turmeric honeybush tea, allspice, tonic</i>                              |      |

## DRAFT BEER (12oz/20oz)

|                                            |          |
|--------------------------------------------|----------|
| <b>Garvies Point "Battalion 5" Pilsner</b> | \$9/\$16 |
| <b>Other Half "Green City" IPA</b>         | \$9/\$16 |

## BOTTLED & CANNED BEER

|                                  |      |
|----------------------------------|------|
| <b>Grimm Hefeweizen (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 NA</b>       | \$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

|                                                |             |
|------------------------------------------------|-------------|
| <b>Prosecco - Domini Del Leone NV - Veneto</b> | \$14 / \$56 |
| <b>Lambrusco - Emilio "Nessun Dorma"</b>       |             |
| <b>2024 - Emilia Romagna</b>                   | \$15 / \$60 |

### WHITE

|                                                   |                    |
|---------------------------------------------------|--------------------|
| <b>Sauvignon Blanc/Sémillon - Château Turcaud</b> |                    |
| <b>2023 - Entre-Deux-Mers</b>                     | \$15 / \$26 / \$60 |
| <b>Arneis - Almondo, "Vignes Sparse"</b>          |                    |
| <b>2024 - Piedmont</b>                            | \$18 / \$32 / \$72 |
| <b>Chardonnay - La Miraja, "Cuore di Luna"</b>    |                    |
| <b>2023 - Piedmont</b>                            | \$17 / \$30 / \$68 |
| <b>Cortese - La Raia, "Pleo"</b>                  |                    |
| <b>2023 - Piedmont</b>                            | \$15 / \$26 / \$60 |

### ORANGE

|                                                     |                    |
|-----------------------------------------------------|--------------------|
| <b>Maturano - Fra Monti "Sempre in Due"</b>         |                    |
| <b>2021 - Lazio</b>                                 | \$16 / \$28 / \$64 |
| <b>Pinot Grigio - Sandro de Bruno, "Tranquillo"</b> |                    |
| <b>2022 - Veneto</b>                                | \$15 / \$26 / \$60 |

### ROSÉ

|                                                   |                    |
|---------------------------------------------------|--------------------|
| <b>Nero D'Avola - Di Giovanna, "Vasca Cinque"</b> |                    |
| <b>2024 - Sicily</b>                              | \$15 / \$24 / \$56 |

### RED

|                                                      |                         |
|------------------------------------------------------|-------------------------|
| <b>Nebbiolo - Nino Costa, Langhe Nebbiolo</b>        |                         |
| <b>2023 - Piedmont</b>                               | \$16 / \$28 / \$64      |
| <b>Grenache/Merlot - Sauro Maule, CA' Lombard</b>    |                         |
| <b>2019 - Veneto</b>                                 | \$17 / \$30 / \$68      |
| <b>Montepulciano d' Abruzzo - Cantina Colonnella</b> |                         |
| <b>2021 - Abruzzo</b>                                | \$14 / \$24 / \$56      |
| <b>Gamay - Hervé Villemade, "Bovin" *chilled red</b> |                         |
| <b>2023 - Loire</b>                                  | \$16 / \$28 / \$79 (1L) |