

**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 - 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 - Cherry tomato, cucumber, sourdough croutons,
shallots, sherry vinnaigrette, 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

Milano Spritz \$16

Ramazzotti, Campari, orange, prosecco

Il Cocomero \$16

Blanco tequila, liquor 43, watermelon cucumber shrub, lime, calabrian chili

The New Rider \$16

Rye, lemon, ginger, maraschino liqueur, sage

First Date \$16

Gin, date & honey, Braulio, lemon

Smoked Maple Old-Fashioned \$16

Bourbon, smoked maple Faccia Bruto fernet, bitters

Old Oaxaca \$16

Reposado, mezcal, peppercorn, housemade chocolate bitters

Rucola Negroni \$16

Gin, Cynar, Aperol

Sorso di Sole NA \$13

Citrus, turmeric honeybush tea, allspice, tonic

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 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 - Emilio "Nessun Dorma"

2024 - Emilia Romagna \$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

Maturano - Fra Monti "Sempre in Due"

2021 - Lazio \$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 - Hervé Villemade, "Bovin" *chilled red

2023 - Loire \$16 / \$28 / \$79 (1L)

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