



#### 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

Castelvetro 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

*Escarole—Toasted almonds, smoked feta, preserved  
lemon-wildflower honey vinaigrette*  
\$17

Add Tuna  
\$6

Add Avocado  
\$6

Add Smoked Salmon  
\$10

*Tuna Sandwich—Olives, anchovy,  
roasted peppers, arugula*  
\$17

*Slow Roasted Pork Sandwich—Speck,  
provolone, pickled green tomato, hot cherry peppers*  
\$19

*Antipasto Sandwich—Mozzarella, artichokes, roasted  
red peppers, pesto, marinated olives*  
\$18

*Crostino - Fava bean puree, watermelon radish,  
micro basil, aged balsamic*  
\$14

*Quinoa Bowl—Arugula,  
chick peas, cucumber, olives, herb yogurt*  
\$19

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

#### HOUSE-MADE PASTA

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

*Fusilli - Tomato, almonds, chili flake, Parmigiano*  
\$27

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

# RUCOLA

## COCKTAILS

|                                                                                       |      |
|---------------------------------------------------------------------------------------|------|
| <b>Rucola Negroni</b><br><i>Gin, Cynar, Aperol</i>                                    | \$17 |
| <b>The New Rider</b><br><i>Rye, lemon, ginger, Maraschino liqueur, sage</i>           | \$17 |
| <b>Milano Spritz</b><br><i>Ramazotti, Campari, blood orange, prosecco</i>             | \$16 |
| <b>Bloody Mary</b><br><i>Vodka, house made spicy tomato mix</i>                       | \$15 |
| <b>Mimosa</b><br><i>Prosecco with fresh squeezed OJ</i><br><i>Carafe (500ml) \$34</i> | \$15 |
| <b>Sorso di Sole NA</b><br><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 |

## 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 "Run Wild" NA</b> | \$8  |

## SOFT DRINKS

|                                                |     |
|------------------------------------------------|-----|
| <b>Saratoga Sparkling Water</b>                | \$7 |
| <b>Coke, Diet Coke, Root Beer, Ginger Beer</b> | \$4 |
| <b>Lemonade or Iced Tea</b>                    | \$6 |
| <b>Cold Brew</b>                               | \$7 |

## WINES BY THE GLASS / QUARTINO / BOTTLE

### SPARKLING

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

### WHITE

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

### ORANGE

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

### ROSÉ

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

### RED

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