



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

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

DRAFT BEER (12oz/20oz)

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

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 - Emilio "Nessun Dorma" <i>2024 - Emilia Romagna</i>	\$15 / \$60

WHITE

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

ORANGE

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

ROSÉ

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

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