

**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  
Red Wine Bresaola \$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**

**Romanesco** - Tonnato  
\$12

**Brussels Sprouts** - Balsamic, shaved fennel  
\$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

**Milano Spritz** \$16

*Ramazzotti, Campari, orange, prosecco*

**This Is Just To Say** \$17

*Blanco tequila, spicy plum, lime, rosemary, Montenegro*

**The New Rider** \$17

*Rye, lemon, ginger, maraschino liqueur, sage*

**Fly Over** \$17

*Dry gin, black sesame nectarine, lemon, green pepper, Faccia Brutto Centerbe*

**Smoked Maple Old-Fashioned** \$17

*Bourbon, smoked maple Faccia Brutto fernet, bitters*

**Old Oaxaca** \$17

*Reposado, mezcal, peppercorn, Kevin's chocolate bitters*

**Rucola Negroni** \$17

*Gin, Cynar, Aperol*

**Wants & Ways NA** \$13

*Grapefruit, mint, pepper, coriander, red wine vinegar*

## DRAFT BEER (12oz/20oz)

**Garvies Point "Battalion 5" Pilsner** \$9/\$16

**Other Half "Green City" IPA** \$9/\$16

## BOTTLED & CANNED BEER

**Transmitter L5 Marzen Lager (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)