



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

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*
\$17

*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*
\$18

*Slow Roasted Pork Sandwich—Speck,
provolone, pickled green tomato, hot cherry peppers*
\$20

*Antipasto Sandwich—Mozzarella, artichokes, roasted
red peppers, pesto, marinated olives*
\$19

Crostino - Blistered grapes, ricotta, mint, honey
\$15

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

*Whole Roasted Brook Trout—Lemon, olives,
chili flake*
\$31

HOUSE-MADE PASTA

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

Fusilli - Tomato, almonds, chili flake, Parmigiano
\$29

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

RUCOLA

COCKTAILS

Rucola Negroni <i>Gin, Cynar, Aperol</i>	\$17
The New Rider <i>Rye, lemon, ginger, Maraschino liqueur, sage</i>	\$17
Aperol Spritz <i>Aperol, prosecco, club soda</i>	\$16
Bloody Mary <i>Vodka, house made spicy tomato mix</i>	\$16
Mimosa <i>Prosecco with fresh squeezed OJ</i>	\$16
<i>Carafe (500ml)</i>	\$36

DRAFT BEER (12oz/20oz)

Garvies Point "Battalion 5" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$10/\$18

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	\$9

SOFT DRINKS

Saratoga Sparkling Water	\$7
Coke, Diet Coke, Root Beer	\$4
Lemonade or Iced Tea	\$6
Espresso or Americano	\$4
Cold Brew	\$7

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

Prosecco - Domini Del Leone NV - Veneto	\$15 / \$60
Lambrusco - Emilio "Nessun Dorma"	
<i>2024 - Emilia Romagna</i>	\$16 / \$64

WHITE

Sauvignon Blanc/Sémillon - Château Turcaud	
<i>2023 - Entre-Deux-Mers</i>	\$15 / \$26 / \$60
Arneis - Almondo, "Vignes Sparse"	
<i>2024 - Piedmont</i>	\$19 / \$34 / \$76
Chardonnay - La Miraja, "Cuore di Luna"	
<i>2023 - Piedmont</i>	\$18 / \$32 / \$72
Cortese - La Raia, "Pleo"	
<i>2023 - Piedmont</i>	\$16 / \$28 / \$64

ORANGE

Maturano - Fra Monti "Sempre in Due"	
<i>2021 - Lazio</i>	\$17 / \$30 / \$68
Pinot Grigio - Sandro de Bruno, "Tranquillo"	
<i>2022 - Veneto</i>	\$16 / \$28 / \$64

ROSÉ

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

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo	
<i>2023 - Piedmont</i>	\$17 / \$30 / \$68
Grenache/Merlot - Sauro Maule, CA' Lombard	
<i>2019 - Veneto</i>	\$18 / \$32 / \$72
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)