



CHEESE

Gorgonzola Piccante \$10
 Moliterno Bianco \$11
 Roccoco 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

DINNER

APPETIZERS

Roasted Beets - *Gorgonzola dolce crema, hazelnuts, aged balsamic, bull's blood leaves*
 \$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*
 \$17

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

Warm Farro Salad - *Butternut Squash, walnuts, dried cherries, balsamic, Parmigiano,*
 \$17

HOUSE-MADE PASTAS

Garganelli - *Squash pureé, sage, brown butter amaretti crumble*
 \$28

Casarecce - *Short rib ragu, chestnut crema*
 \$30

Risotto - *Roasted mushrooms, caramelized onions, mascarpone*
 \$30

SIDES

Broccoli di Ciccio - *Buttermilk green goddess*
 \$13

Roasted sweet potatoes - *Whipped ricotta, calabrian chilli honey*
 \$14

Blistered Shishito Peppers - *Herb yogurt*
 \$12

ENTREES

Chicken - *Delicata squash, Brussels sprouts, maitake mushrooms, pepitas, jus*
 \$29

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

Arctic Char - *Roasted fennel, parsnip pureé*
 \$32

Duck Breast - *Celery root pureé, roasted carrots, cognac fig clementine jus*
 \$37

RUCOLA

COCKTAILS

Milano Spritz	\$16
<i>Ramazzotti, Campari, orange, prosecco</i>	
Polythene Pom	\$17
<i>Tequila, Amaro Majora, spiced pom, lime, honey</i>	
The New Rider	\$17
<i>Rye, lemon, ginger, maraschino liqueur, sage</i>	
Purple Ruin	\$17
<i>Gin, blackberry syrup, lime, Cointreau</i>	
Smoked Maple Old-Fashioned	\$17
<i>Bourbon, smoked maple Faccia Brutto fernet, bitters</i>	
Old Oaxaca	\$17
<i>Reposado, mezcal, peppercorn, Kevin's chocolate bitters</i>	
Rucola Negroni	\$17
<i>Gin, Cynar, Aperol</i>	
Wants & Ways NA	\$13
<i>Grapefruit, mint, pepper, coriander, red wine vinegar</i>	

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, Ginger Beer	\$4
Lemonade or Iced Tea	\$6
Cold Brew	\$7

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

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

WHITE

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

ORANGE

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

ROSÉ

Nero D'Avola - Di Giovanna, "Vasca Cinque"	
2024 - Sicily	\$16 / \$26 / \$64

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo	
2023 - Piedmont	\$17 / \$30 / \$68
Grenache/Merlot - Sauro Maule, CA' Lombard	
2020 - Veneto	\$18 / \$32 / \$72
Corvina - Clementi, Valpolicella Classico	
2024 - Veneto	\$17 / \$30 / \$68 *served chilled
Montepulciano d' Abruzzo - Cantina Colonnella	
2022 - Abruzzo	\$15 / \$26 / \$60