



#### 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*  
\$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*  
\$18

*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

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

*Casarecce - Short rib ragu, pecorino romano*  
\$30

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>Aperol Spritz</b><br><i>Aperol, prosecco, club soda</i>                  | \$16 |
| <b>Bloody Mary</b><br><i>Vodka, house made spicy tomato mix</i>             | \$16 |
| <b>Mimosa</b><br><i>Prosecco with fresh squeezed OJ</i>                     | \$16 |
| <i>Carafe (500ml)</i>                                                       | \$36 |

## DRAFT BEER (12oz/20oz)

|                                            |           |
|--------------------------------------------|-----------|
| <b>Garvies Point "Battalion 5" Pilsner</b> | \$9/\$16  |
| <b>Other Half "Green City" IPA</b>         | \$10/\$18 |

## BOTTLED & CANNED BEER

|                                            |      |
|--------------------------------------------|------|
| <b>Transmitter L5 Marzen Lager (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 NA</b>                 | \$9  |

## SOFT DRINKS

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

## WINES BY THE GLASS / QUARTINO / BOTTLE

### SPARKLING

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

### WHITE

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

### ORANGE

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

### ROSÉ

|                                                   |                    |
|---------------------------------------------------|--------------------|
| <b>Nero D'Avola - Di Giovanna, "Vasca Cinque"</b> |                    |
| <i>2024 - Sicily</i>                              | \$16 / \$26 / \$64 |

### RED

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