



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

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

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

Rigatoni - *Bolognese, parmigiano, nutmeg*
 \$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>Ramazotti, Campari, orange, prosecco</i>	
Battle of Puebla	\$17
<i>Tequila, Montenegro, rosemary-orange syrup, lime</i>	
The New Rider	\$17
<i>Rye, lemon, ginger, maraschino liqueur, sage</i>	
Death in Venice	\$17
<i>Gin, Braulio, Sfumato, oleo saccharum, lemon</i>	
Smoked Maple Old-Fashioned	\$17
<i>Bourbon, smoked maple Faccia Brutto fernet, bitters</i>	
Old Oaxaca	\$17
<i>Reposado, mezcal, black pepper agave, choc. bitters</i>	
Rucola Negroni	\$17
<i>Gin, Cynar, Aperol</i>	
Bitter Traveler NA	\$13
<i>Winter citrus, warming spices, tonic</i>	

DRAFT BEER (12oz/20oz)

Garvies Point "Battalion 5" Pilsner	\$9/\$16
Other Half "Green City" IPA	\$10/\$18
Transmitter "G3" Golden Ale	\$9/\$16

BOTTLED & CANNED BEER

Grimm Smoked Lager (16 oz)	\$13
Von Trapp Vienna Lager	\$8
Oxbow Farmhouse Pale Ale	\$8
Graft "Lost Tropic" Cider	\$8
Athletic Brewing NA Beer	\$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 "Col Fundo"
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

Cortese - La Raia, "Pleo"
2023 - Piedmont \$16 / \$28 / \$64

Grillo - Porta Del Vento, "Altroverso"
2024 - Sicily \$19 / \$34 / \$76

ORANGE

Maturano - Fra Monti "Sempre in Due"
2021 - Lazio \$17 / \$30 / \$68

Cattarratto - il Censo "Praruar"
2021 - Sicily \$19 / \$34 / \$76

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

Pinot Noir - Frederic Cossard, Bedeau
2021 - Burgundy \$19 / \$34 / \$76