

**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

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 - *Crescenza, kabocha squash, maple onions*
\$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 - *Trevisano, taleggio, chives*
\$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

Short Rib - *Polenta, gremolata, shaved carrots*
\$37

RUCOLA

COCKTAILS

Milano Spritz	\$16
<i>Ramazotti, Campari, orange, prosecco</i>	
Battle of Puebla	\$17
<i>Tequila, Montenegro, rosemary-orange, 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 Black 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

Trebbiano - Lammidia "Bianco Aromatico"
2023 - Abruzzo \$17 / \$30 / \$68

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

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo
2023 - Piedmont \$17 / \$30 / \$68

Nerello Mascalese - Calabretta 'Cala Cala'
2020 - Sicily \$16 / \$28 / \$64

Corvina - Clementi, Valpolicella Classico
2024 - Veneto \$17 / \$30 / \$68 *served chilled

Montepulciano d' Abruzzo - Cantina Colonnella
2022 - Abruzzo \$15 / \$26 / \$60

Merlot/Cabernet Sauvignon - Chateau Massereau,
'Cuvee Tradition' 2023 - Bordeaux \$22 / \$39 / \$88