



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

Rigatoni - Bolognese, parmigiano, nutmeg
\$30

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
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	\$4
Lemonade or Iced Tea	\$6
Espresso or Americano	\$4
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