

**CHEESE**

Gorgonzola Piccante \$10  
 Moliterno Bianco \$11  
 Rocolo 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** - *Stracciatella, fava bean, blood orange, mint*  
 \$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**

**Fusilli** - *Whipped ricotta, braised leeks, aleppo pepper*  
 \$28

**Mezze Rigatoni** - *Guanciale, Pecorino, white wine, english peas, mint*  
 \$30

**Risotto** - *Trevisano, taleggio, chives*  
 \$30

**SIDES**

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

**Roasted Sweet Potatoes** - *Whipped ricotta, calabrian chilli honey, pistachios*  
 \$14

**Blistered Shishito Peppers** - *Herb yogurt*  
 \$12

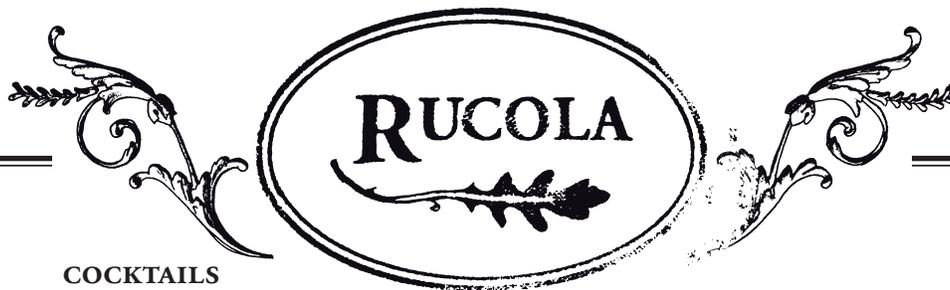
**ENTREES**

**Chicken** - *Red pepper puree, romanesco, amaranth, jus*  
 \$29

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

**Hake** - *Panko, swiss chard, crushed tomato, white wine*  
 \$32

**Duck** - *Asparagus, charred spring onion, blackberry agrodulce, micro purple basil*  
 \$37



**COCKTAILS**

<b>Alta Amargo</b>	\$16
<i>Primo Apertivo, coffee syrup, fever tree tonic, orange</i>	
<b>Lemongrass &amp; chili Margarita</b>	\$17
<i>Tequila, mezcal, lemongrass &amp; chili shrub, lime</i>	
<b>The New Rider</b>	\$17
<i>Rye, lemon, ginger, maraschino liqueur, sage</i>	
<b>Straw Dog</b>	\$17
<i>Gin, strawberry &amp; grapefruit, taragon saline, lime</i>	
<b>Lazy Eye Old-Fashioned</b>	\$17
<i>Bourbon, persimmon &amp; blood orange demerara, bitters</i>	
<b>Old Oaxaca</b>	\$17
<i>Reposado, mezcal, balck pepper agave, choc. bitters</i>	
<b>Millers Crossing</b>	\$17
<i>Scotch, Faccia Brutto fernet, molasses bitters</i>	
<b>Orange Martini</b>	\$17
<i>Gin, orange vermouth, orange bitters</i>	
<b>Bitter Traveler NA</b>	\$13
<i>Mad Flora NA amaro, fever tree tonic, lime</i>	

**DRAFT BEER (12oz/20oz)**

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

**BOTTLED & CANNED BEER**

<b>Hudson Valley Milk Stout (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 Beer</b>	\$9

**SOFT DRINKS**

Saratoga Sparkling Water	\$8
Coke, Diet Coke, Root Beer, Ginger Beer	\$5
Lemonade or Iced Tea	\$6
Cold Brew	\$8

**WINES BY THE GLASS / QUARTINO / BOTTLE**

**SPARKLING**

Domini Del Leone "Col Fundo"	
Veneto   <i>prosecco</i>	\$15 / \$60
Emilio "Nessun Dorma"	
Emilia Romagna   <i>lambrusco</i>	\$16 / \$64

**WHITE**

Château Turcaud, Entre-Doux-Mers 2024	
Bordeaux   <i>sauvignon blanc, semillon</i>	\$15 / \$26 / \$60
Almondo, 'Vignes Sparse' 2024	
Piedmont   <i>arneis</i>	\$19 / \$34 / \$76
La Raia, Gavi 'Pleo' 2024	
Piedmont   <i>cortese</i>	\$16 / \$28 / \$64
Porta Del Vento, 'Altroverso' 2024	
Sicily   <i>grillo</i>	\$19 / \$34 / \$76

**ORANGE**

Lammidia "Bianco Aromatico" 2023	
Abruzzo   <i>trebbiano d' abruzzo</i>	\$17 / \$30 / \$68
il Censo "Praruar" 2021	
Sicily   <i>catarratto</i>	\$19 / \$34 / \$76

**RED**

Nino Costa, Langhe Nebbiolo 2024	
Piedmont   <i>nebbiolo</i>	\$17 / \$30 / \$68
Calabretta 'Cala Cala' 2015/20	
Sicily   <i>nerello mascalese</i>	\$16 / \$28 / \$64
Ficomontanino, 'Noble Kara' 2024 <i>*served chilled</i>	
Tuscany   <i>sangiovese</i>	\$17 / \$30 / \$68
Cantina Colonnella, 'Le Corone' 2023	
Abruzzo   <i>montepulciano d'abruzzo</i>	\$15 / \$26 / \$60
Chateau Massereau, 'Cuvee Tradition' 2023	
Bordeaux   <i>merlot, cabernet sawignon</i>	\$22 / \$39/ \$88