

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

LUNCH

*Arugula—Celery seed vinaigrette,
shaved radish, Parmigiano*
\$17

*Tuna Sandwich —Olives, anchovy,
roasted peppers, arugula*
\$18

*Escarole—Toasted almonds, smoked feta, preserved
lemon-wildflower honey vinaigrette*
\$17

*Slow Roasted Pork Sandwich—Speck,
provolone, pickled green tomato, hot cherry peppers*
\$20

Add Tuna
\$6

*Antipasto Sandwich—Mozzarella, artichokes, roasted
red peppers, pesto, marinated olives*
\$18

Add Avocado
\$6

Add Smoked Salmon
\$10

*Crostino - House ground almond butter, cranberry
jam, mint, maple, honey*
\$15

*Quinoa Bowl—Arugula,
chick peas, cucumber, olives, herb yogurt*
\$19

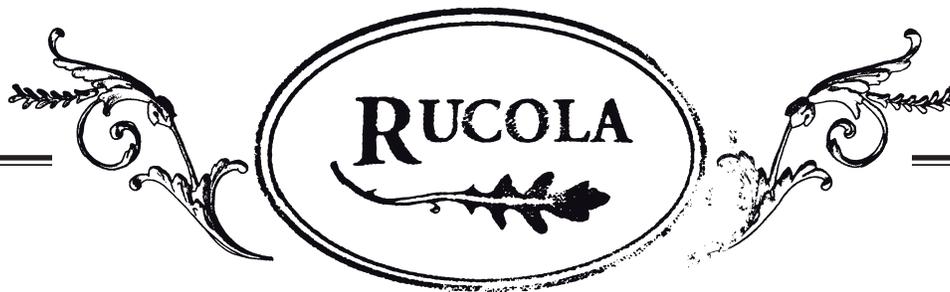
HOUSE-MADE PASTA

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

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

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

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS



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> <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	\$8
Coke, Diet Coke, Root Beer	\$5
Lemonade or Iced Tea	\$6
Espresso or Americano	\$5
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 sauvignon</i> \$22 / \$39 / \$88

20 % GRATUITY WILL BE ADDED TO PARTIES OF SIX AND MORE