

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

Carrot Tarte Tatin - Honey butter, puff pastry, rosemary, goat cheese, hazelnuts
 \$20

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

Spring Mix - 6 minute egg, spring radishes, snap peas, baby turnips, brown butter vinaigrette, ricotta salata
 \$19

HOUSE-MADE PASTAS

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

Mezze Rigatoni - Guanciale, pecorino, English peas
 \$30

Risotto - Artichokes, leek oil, Parmigiano
 \$30

SIDES

Butter Poached Radishes - Pickled mustard seeds
 \$13

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

Slow Roasted Cabbage - Salsa verde, breadcrumbs
 \$12

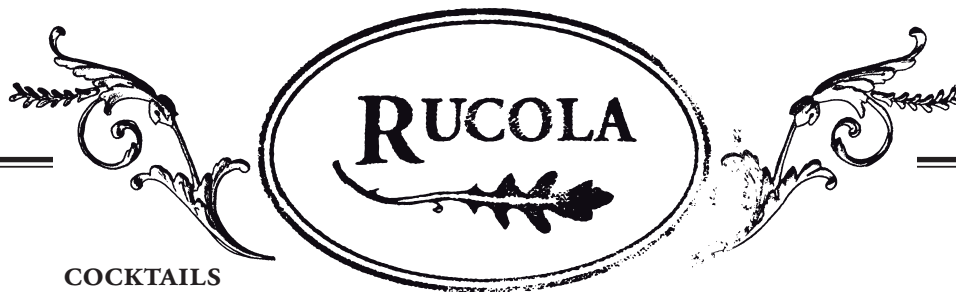
ENTREES

Chicken - White bean pureé, ramp chimichurri
 \$29

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

Mediterranean sea bass - English peas, asparagus, cus cus, fine herb vinaigrette
 \$32

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



COCKTAILS

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

DRAFT BEER (12oz/20oz)

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

BOTTLED & CANNED BEER

Transmitter W3 Hibiscus Wit (16 oz)	\$13
Von Trapp Vienna Lager	\$8
Oxbow Farmhouse Pale Ale	\$8
Graft "Lost Tropic" Cider	\$8
Other Half NA IPA	\$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
La Poiesa "Castalass" 2021 Emilia Romagna <i>Barbera, Bonarda</i> \$17 / \$68

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

La Villana "Fuorilougo" 2024 Lazio <i>viognier, vermentino...</i> \$16 / \$28 / \$64
il Censo "Praruar" 2021 Sicily <i>catarratto</i> \$19 / \$34 / \$76

ROSATO

Maria Ernesta Berucci "Raphael" 2024 Lazio <i>cesanese</i> \$17 / \$30 / \$68
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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