

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

*Crostino - Avocado, Badger Flame beets, snap peas,  
radish, pickled ramps*  
\$18

Add Smoked Salmon  
\$10

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

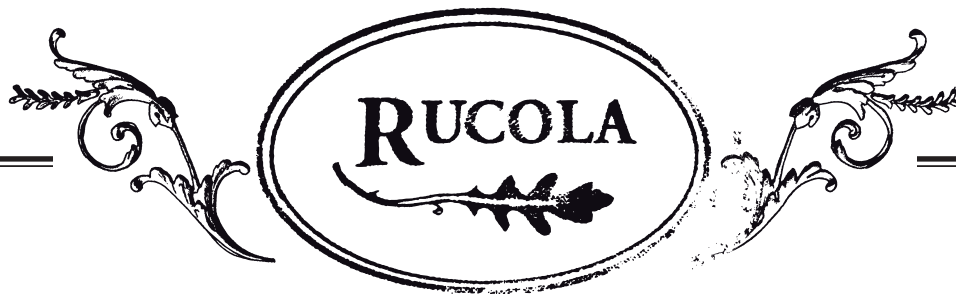
HOUSE-MADE PASTA

*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**

<b>Rucola Negroni</b> <i>Gin, Cynar, Aperol</i>	\$17
<b>The New Rider</b> <i>Rye, lemon, ginger, Maraschino liqueur, sage</i>	\$17
<b>Aperol Spritz</b> <i>Aperol, prosecco, club soda</i>	\$16
<b>Bloody Mary</b> <i>Vodka, house made spicy tomato mix</i>	\$16
<b>Mimosa</b> <i>Prosecco with fresh squeezed OJ</i> <i>Carafe (500ml)</i>	\$36

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

<b>Garvies Point</b> “Battalion 5” Pilsner	\$9/\$16
<b>Other Half</b> “Green City” IPA	\$10/\$18

**BOTTLED & CANNED BEER**

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

**WHITE**

Château Turcaud, Entre-Deux-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