

CHEESE

Gorgonzola Piccante \$10
 Moliterno Bianco \$11
 Salva Cremasco \$10
 Canestrato \$11
 SELECTION OF 3: \$25

MEAT

Prosciutto di San Daniele \$12
 Mortadella \$9
 Finocchiona \$10
 Cappelletti \$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, goat cheese, hazelnuts*
 \$20

*Crudo - Branzino, pickled green tomatoes,
 toasted sunflower seeds, basil, olive oil*
 \$19

Stracciatella - Marinated cucumber, oranges, basil, dill
 \$19

SALADS

Arugula - Shaved radish, Parmigiano, celery seed vinaigrette
 \$17

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

*Beluga Lentils - Shaved zucchini, blistered cherry tomatoes,
 ricotta salata*
 \$19

HOUSE-MADE PASTAS

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

Mezze Maniche - Guanciale, snap peas, pecorino
 \$30

Risotto - Artichokes, leek oil, Parmigiano
 \$30

SIDES

String Beans - Garlic, lemon, mint
 \$13

Graffiti Eggplant - Whipped yogurt, pine nuts, sumac
 \$14

Slow Roasted Cabbage - Salsa verde, breadcrumbs
 \$12

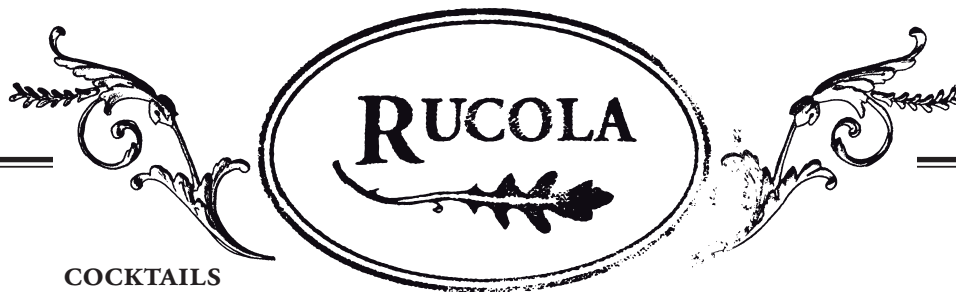
ENTREES

*Chicken - White bean pureé, asparagus, green garlic
 chimichurri*
 \$29

*Mediterranean Sea Bass - Fregola,
 asparagus, snap peas, fines herbes vinaigrette*
 \$32

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

*Crispy Pork Belly - Parsnip pureé, kale,
 cherry mostarda*
 \$35



COCKTAILS

Alta Amargo	\$16
<i>Primo Apertivo, coffee syrup, fever tree tonic, orange</i>	
La Baya Daisy	\$17
<i>Tequila, berry-honey shrub, lime</i>	
The New Rider	\$17
<i>Rye, lemon, ginger, maraschino liqueur, sage</i>	
Honey Don't	\$17
<i>Gin, Chartruse, yellow watermelon, honey basil aleppo</i>	
For The Birds Old-Fashioned	\$17
<i>Bourbon, maple carrot oleo, 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, sweet vermouth, lillet, orange wine tincture</i>	
Berry Ginger Cooler <i>non alcoholic</i>	\$13
<i>Berries, tonic, molases, ginger, lemon</i>	

DRAFT BEER 14 oz

Garvies Point "Battalion 5" Pilsner	\$14
Other Half "Green City" IPA	\$16

BOTTLED & CANNED BEER

Transmitter W3 Hibiscus Wit (16 oz)	\$13
Von Trapp Vienna Lager	\$8
Oxbow Farmhouse Pale Ale	\$8
Graft "Birds of a Feather" 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-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
Etnella, "1 of 1200" 2023 Sicily <i>catarratto</i> \$15 / \$26 / \$60

ORANGE

La Villana "Fuorilougo" 2024 Lazio <i>viognier, vermentino...</i> \$16 / \$28 / \$64
Poderi Cellario, "E" NV Piedmonte <i>nascetta, incrocio</i> \$15 / \$26 / \$60

ROSATO

Herve Villemade, Rose 2025 Loire <i>pineay d'aunis</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