

**CHEESE**

Gorgonzola Piccante \$10
Molitorio Bianco \$11
Castelrosso \$10
Canestrato \$11
SELECTION OF 3: \$25

MEAT

Prosciutto di San Daniele \$12
Mortadella \$9
Finocchiona \$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**

*Crostino - Aleppo honey caramelized
peaches, whipped ricotta, pistachios*
\$20

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

Burrata - Stone fruit, tomato, arugula pesto, pine nuts
\$19

SALADS

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

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

*Heirloom Tomatoes - Whipped goat cheese, pangrattato,
castelvetrano olives*
\$19

HOUSE-MADE PASTAS

Fusilli - Arugula pesto, green beans, Parmigiano, walnuts
\$28

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

*Orzotto - Barley, mushrooms, zucchini,
black summer truffles*
\$30

SIDES

Summer Squash - Feta, lemon, mint
\$12

Graffiti Eggplant - Whipped yogurt, pine nuts, sumac
\$13

Slow Roasted Cabbage - Salsa verde, breadcrumbs
\$12

ENTREES

*Chicken - cherry tomato & cucumber panzanella,
capers, shallots*
\$29

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

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

*Sliced NY Strip Steak - 5 oz steak, seared little gems,
confit garlic puree, Parmigiano, aged balsamic*
\$35

RUCOLA

COCKTAILS

Cynar Spritz \$16
Cynar, grapefruit, prosecco

Paloma Roja \$17
Tequila, Primo aperitivo, bergamot tincture, lime, grapefruit soda

The New Rider \$17
Rye, lemon, ginger, maraschino liqueur, sage

Honey Do \$17
Gin, Faccia Brutto centerbe, honeydew, chervil, lime

Stonefruit Old-Fashioned \$17
Bourbon, spiced plum & white peach, bitters

Old Oaxaca \$17
Reposado, mezcal, black pepper agave, choc. bitters

Millers Crossing \$17
Scotch, Faccia Brutto fernet, molasses bitters

50/50 Martini \$17
Ford's gin, Lillet, oregano saline

Wrong Day To Be a Long Day *non alcoholic* \$13
White peach, juniper, mint, tonic

DRAFT BEER 14 oz

Finback "Crispy Morning" Pilsner \$12

Other Half "Green City" IPA \$14

BOTTLED & CANNED BEER

Grimm "Weisse" Hefeweizen (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

Zanotto, Prosecco 'Frotolla' NV

Veneto | *glera* \$15 / \$45 / \$75

La Poiesa 'Castalass' 2021

Emilia Romagna | *barbera, bonarda* \$17 / \$68

WHITE

Château Turcaud, Entre-Deux-Mers 2024

Bordeaux | *sauvignon blanc, semillon* \$15 / \$26 / \$60

Almondo, 'Vignes Sparse' 2024

Piedmont | *arneis* \$19 / \$34 / \$76

La Raia, Gavi 'Pleo' 2024

Piedmont | *cortese* \$16 / \$28 / \$64

Etnella, '1 of 1200' 2023

Sicily | *catarratto* \$15 / \$26 / \$60

ORANGE

Cantina Furlani, 'Altopiano' 2024

Trentino Alto Adige | *muller thurgau* \$15 / \$26 / \$60

Fabio Ferracane, 'Guancia Bianca' 2023

Sicily | *cattaratto* \$17 / \$30 / \$68

ROSE

Herve Villemade, Rose 2025

Loire | *pineay d'aunis* \$17 / \$30 / \$68

RED

Nino Costa, Langhe Nebbiolo 2024

Piedmont | *nebbiolo* \$17 / \$30 / \$68

Cristiano Guttarolo, "Xira" 2025 **served chilled*

Puglia | *susumaniello* \$18 / \$32 / \$72

Cantina Colonnella, 'Le Corone' 2023

Abruzzo | *montepulciano d'abruzzo* \$15 / \$26 / \$60

Chateau Massereau, 'Cuvee Tradition' 2023

Bordeaux | *merlot, cabernet sauvignon* \$22 / \$39 / \$88