



CHEESE

Gorgonzola Piccante \$10
Moliterno 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

LUNCH

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

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

Add Tuna
\$6

Add Avocado
\$6

Add Smoked Salmon
\$10

*Crostino - Ricotta, pickled watermelon rind,
stone fruit, micro basil*
\$16

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

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

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

*Turkey Melt - Arugula, tomato, mozzarella
avocado ranch*
\$22

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

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

HOUSE-MADE PASTA

*Fusilli - Arugula pesto, greenbeans, Parmigiano,
walnuts*
\$28

*Lumache - Corn crema, shrimp, green onions,
fermented chili sauce*
\$30

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

RUCOLA

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>	\$16
<i>Carafe (500ml)</i>	\$36

DRAFT BEER (14oz)

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	\$5
Lemonade or Iced Tea	\$6
Espresso or Americano	\$5
Cold Brew	\$8

WINES BY THE GLASS / QUARTINO / BOTTLE

SPARKLING

Zanotto, Prosecco 'Frotolla' NV
Veneto <i>glera</i> \$15 / \$45 / \$75
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>cattarratto</i> \$15 / \$26 / \$60

ORANGE

Cantina Furlani, 'Altopiano' 2024
Trentino Alto Adige <i>muller thurgau</i> \$15 / \$26 / \$60
Fabio Ferracane, 'Guancia Bianca' 2023
Sicily <i>cattarratto</i> \$17 / \$30 / \$68

ROSATO

Herve Villemade, Rose 2025
Loire <i>pineay d'aunis</i> \$17 / \$30 / \$68

RED

Nino Costa, Langhe Nebbiolo 2024
Piedmont <i>nebbiolo</i> \$17 / \$30 / \$68
Cristiano Guttarolo, "Xira" 2025 <i>*served chilled</i>
Puglia <i>susumaniello</i> \$18 / \$32 / \$72
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