RUCOLA

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 $17
Gin, Cynar, Aperol

The New Rider $17
Rye, lemon, ginger, Maraschino liqueur, sage

Aperol Spritz $16
Aperol, prosecco, club soda

Bloody Mary $16
Vodka, house made spicy tomato mix

Mimosa $16
Prosecco with fresh squeezed OJ
Carafe (500ml) $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 | *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*

Rosato

La Fraghe, Bardolino Chiaretto"Rodon" 2025
Veneto | *corvina $15 / $26 / $60*

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*

20 % Gratuity will be added to parties of six and more