



CHEESE

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

MEAT

Prosciutto di San Daniele \$12
Mortadella \$9
Finocchiona \$10
Capocollo \$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 \$30

DINNER

APPETIZERS

Melon - Basil-honey marinated cantaloupe,
blistered shishito peppers, ricotta salata, lime
\$19

Crudo - Branzino, pickled green tomatoes,
toasted sunflower seeds, basil, olive oil
\$21

Crostino - Burratta, balsamic, fig agrodolce, prosciutto
\$19

SALADS

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

Escarole - Toasted almonds, smoked feta,
preserved lemon-wildflower honey vinaigrette
\$18

Sweet Potatoes - Whipped yogurt, castelfranco,
hazelnuts, 'nduja vinaigrette
\$19

HOUSE-MADE PASTAS

Casarecce - Eggplant, tomato, ricotta salata
\$28

Campanelle - Lump crab, lemon, Calabrian chili
\$32

Orzotto - Barley, mushrooms, zucchini
\$30

SIDES

Summer Squash - Feta, lemon, mint
\$12

Shishito Peppers - Chipotle aioli
\$13

Slow Roasted Cabbage - Salsa verde, breadcrumbs
\$12

ENTREES

Chicken - Delicata squash, Brussels sprouts,
maitake mushrooms, jus
\$29

Whole Roasted Brook Trout - Lemon, olives,
chili flake
\$32

Arctic Char - Beluga lentils, baby turnips, dragoncello,
romanesco
\$34

Sliced NY Strip Steak - 5 oz steak, spigarello, cilantro
red pepper chimichurri, smashed potatoes
\$36

RUCOLA

COCKTAILS

Cynar Spritz \$18
Cynar, grapefruit, prosecco

Paloma Roja \$18
Tequila, Primo aperitivo, bergamot tincture, lime, grapefruit soda

The New Rider \$18
Rye, lemon, ginger, maraschino liqueur, sage

Last Straw, Honey! \$18
Gin, Cointreau, Faccia Brutto centerbe, strawberry honey, lime

Stonefruit Old-Fashioned \$18
Bourbon, spiced plum & white peach, bitters

Old Oaxaca \$18
Reposado, mezcal, black pepper agave, choc. bitters

Miller's Crossing \$18
Scotch, Faccia Brutto fernet, molasses bitters

50/50 Martini \$18
Ford's gin, Lillet, oregano saline

White NAgroni *non alcoholic* \$13
Turmeric, sumac, juniper, lemon, tonic

DRAFT BEER 14 oz

Other Half "Snaps" Lager \$12

Other Half "Green City" IPA \$14

BOTTLED & CANNED BEER

Jack's Abbey "Post Shift" Pils \$8

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

L'Archetipo, "Fiano" 2024
Puglia | *fiano* \$15 / \$26 / \$60

ORANGE

Fabien Jouves, 'Nectar des Dieux' 2025
Cahors | *sauvignon blanc, semillon* \$15 / \$26 / \$75

Fabio Ferracane, 'Guancia Bianca' 2023
Sicily | *cataratto* \$17 / \$30

ROSATO

Le Fraghe, Bardolino Chiantetto "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