RUCOLA

CHEESE

Roccolo Valtaleggio $10
Pecora Gigante Riserva $11
Quartirolo Lombardo $10
Blu di Capra $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 - *Buratta, balsamic, fig agrodolce, prosciutto, pine nuts*
$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

Beets - *Horseradish creme fraiche, hazelnuts*
$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 - *6 oz steak, spigarello, cilantro red pepper chimichurri, fingerlings*
$38

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

RUCOLA

COCKTAILS

Monty Spritz $18
Montenegro, spiced grenadine, prosecco

Neon Cowboy $18
Centerbe, Mithradates, lime cordial, tonic

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

Rocket Honey! $18
Gin, Green Chartreuse, peppered arugula honey, lemon

Burnt Orange $18
Tequila, orange & charred pepper, lime

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

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

Crimson & Clover $18
Bonded bourbon, spiced cran & rosemary demerara, sdfasdfadfsdaf

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 $9

Von Trapp Vienna Lager $9

Oxbow Farmhouse Pale Ale $9

Graft "Birds of a Feather" Cider $9

Other Half NA IPA $9

SOFT DRINKS

Saratoga Sparkling Water	$10
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 / $26 / $45 500ml*

Terrevive 'San Vincent' 2022
Emilia Romagna | *lambrusco $19 / $76*

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*
La Torretta, "Torretta" 2023
Lazio | *trebbiano, malvasia $18 / $32 / $72*

Red

Nino Costa, Langhe Nebbiolo 2024
Piedmont | *nebbiolo $17 / $30 / $68*
Cantina Colonnella, 'Le Corone' 2023
Abruzzo | *montepulciano d'abruzzo $15 / $26 / $60*

Cristiano Guttarolo, "Xira" 2025 **served chilled*
Puglia | *susumaniello $18 / $32 / $72*

Chateau Massereau, 'Cuvee Tradition' 2023
Bordeaux | *merlot, cabernet sauvignon $22 / $39/ $88*

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