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

LUNCH

Crostino - *Fig, ricotta, aged balsamic, hazelnut*
$16

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

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

Add Tuna
$6

Add Avocado
$6

Add Smoked Salmon
$10

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*
$32

HOUSE-MADE PASTA

Casarecce - *Eggplant, tomato, ricotta salata*
$28

Campanelle - *Guanciale, shaved Brussels sprouts, Parmigiano*
$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 OJ
Carafe (500ml) $36

DRAFT BEER (14oz)

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 $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 / $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 and more