

CHEESE

Sapore del Piave \$7
 Scharfe Maxx \$7
 Green Hill \$8
 Blue D'Auvergne \$7
 SELECTION OF 3: \$17

CURED MEAT

24 mth Prosciutto San Daniele \$10
 Salami Toscano \$6
 Rosette de Lyon \$8
 Salami Cotto \$7
 SELECTION OF 3: \$18

VEGETABLE ANTIPASTI

Marinated Olives \$4
 Pickled Fennel \$5
 Giardiniera Pickles \$6
 Eggplant Caponata \$7
 SELECTION OF 3: \$14

CHEF'S SELECTION OF CHEESE, MEAT AND VEGETABLE ANTIPASTI \$22

DINNER

SALADS

Arugula—Shaved radish, celery seed vinaigrette, Parmigiano
 \$10
Sugar Snap Peas—Pickled ramps, mache, smoked stracciatella, radishes
 \$13
Summer Squash—Roasted and raw, green goddess dressing, seeds, ricotta salata
 \$12
Escarole—Toasted almonds, smoked feta, preserved lemon-wildflower honey vinaigrette
 \$13

APPETIZERS

Crudo—Branzino, pickled green tomatoes, toasted sunflower seeds, basil, Ligurian olive oil
 \$13
Fava Bean Crostino—Pecorino Tartufo, Ligurian olive oil
 \$10
Smoked Mackerel Mousse—Rye sourdough, radishes, pickled ramps
 \$13
Tomato Braised Ribs—Celery root remoulade, pickled ramp ranch, scallions
 \$13

HOUSE-MADE PASTAS

Shells—Summer peas, Pecorino Toscano, black pepper
 \$17
Squid Ink Tagliatelle—Squid, Calabrian chili, meyer lemon, bottarga
 \$18

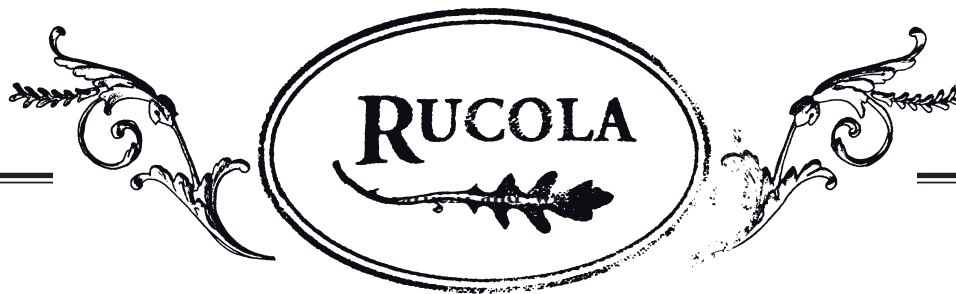
SIDES

Polenta di Riso—Cherry tomato, pesto, pine nuts
 \$7
Shishito Peppers—Lime, chili, sea salt
 \$7
Grilled Zucchini—Tomato, pickled onions
 \$7

ENTRÉES

Chicken—Freekah, spring garlic, artichoke
 \$22
Flank Steak—Hen-of-the-wood mushrooms, sugar snap peas, jus
 \$26

Whole Roasted Brook Trout—Lemon, olives, chili flake, parsley
 \$23
Black Sea Bass—Summer squash, cherry tomatoes, shellfish sauce
 \$24



COCKTAILS

Rucola Negroni	\$10
<i>Aperol, gin, Cynar, orange twist</i>	
Condesa	\$11
<i>Raspberry-kiwi Falernum, Aperol, lime</i>	
Rhubarb Sour	\$11
<i>Gin, rhubarb, lime</i>	
Summer and Smoke	\$12
<i>Mezcal, tequila, Licor 43, lemon, panela</i>	
The New Rider	\$11
<i>Rye whiskey, maraschino, ginger, sage, lemon</i>	
Boots of Spanish Leather	\$12
<i>Scotch, sherry, smoked vanilla, lemon</i>	
Rum Punch	\$11
<i>Rum, pineapple, strawberry, basil, lemon</i>	

DRAFT

Gaffel Kölsch (.2L/.4L)	\$4/\$8
Coney Island IPA (12oz/20oz)	\$6/\$10
Three's Brewing Vliet (12oz)	\$8

BOTTLED BEER

Peroni (12oz)	\$5
Weihenstephaner Heffeweißbier (16.9oz)	\$6
St. Peter's English Ale (16.9oz)	\$9
St. Feuillien Saison (11.2oz)	\$6

SOFT DRINKS

San Pellegrino Sodas:	\$3
<i>Aranciata, Aranciata Rosso, Limonata, Pompelmo</i>	
Coke / Diet Coke	\$3
Club Soda / Ginger Ale / Tonic Water	\$3
Ginger Beer	\$4
IBC Root Beer	\$4

WINES BY THE GLASS/QUARTINO/BOTTLE

SPARKLING

Prosecco - <i>La Jara, NV - Treviso</i>	\$11 / \$44
Lambrusco - <i>Emilio, "Nessun Dorma" NV - Emilia-Romagna</i>	\$12 / \$48

WHITE

Pinot Bianco - <i>San Pietro 2015 - Trentino/Alto-Adige</i>	\$11 / \$18 / \$44
Erbaluce - <i>Rovellotti, Colline Novaresi "Il Criccone" Bianco 2014 - Piedmont</i>	\$13 / \$21 / \$52
Sauvignon Blanc/Semillon - <i>Chateau Turcaud 2015 - Entre Deux Mers</i>	\$11 / \$18 / \$44
Chenin Blanc - <i>La Croix des Loges, Anjou Blanc 2016 - Loire Valley</i>	\$13 / \$21 / \$52
Ribolla Gialla - <i>Ronchi di Cialla, Colli Orientali del Friuli 2016 - Friuli-Venezia Giulia</i>	\$14 / \$22 / \$56

ROSÉ

Gamay - <i>Emile Balland, Val de Loire "Les Beaux Jours" 2016 - Loire Valley</i>	\$13 / \$21 / \$52
Corvina/Rondinella - <i>Azienda Vitivinicola Zenato, Bardolino Chiaretto 2016 - Veneto</i>	\$10 / \$16 / \$40
Nero D'Avola - <i>Plume, Terre Siciliane Rosato 2016 - Sicily</i>	\$11 / \$18 / \$44

RED

Nebbiolo - <i>Ettore Germano, Langhe Nebbiolo 2015 - Piedmont</i>	\$14 / \$22 / \$56
Grenache/Carignan - <i>Ampelaia, "Unlitro" 2015 - Tuscany</i>	\$11 / \$18 / \$55 (1L)
Sangiovese - <i>Fattoria Zerbina, "Ceregio" 2014 - Emilia-Romagna</i>	\$11 / \$18 / \$44
Barbera - <i>Roberto Ferraris, Barbera d'Asti, "I Suori", 2015 - Piedmont</i>	\$12 / \$19 / \$48
Montepulciano d'Abruzzo - <i>Cantina Colonella 2015 - Abruzzo</i>	\$9 / \$15 / \$36
Malbec - <i>Chateau La Caminade, "Mission La Caminade" 2015 - Cahors</i>	\$11 / \$18 / \$44