

CHEESE

Sapore del Piave \$7
 Le Cousin \$7
 Moses Sleeper \$8
 Bayley Hazen Blue \$7
 SELECTION OF 3: \$17

CURED MEAT

24 mth Prosciutto San Daniele \$10
 Pork Queen \$7
 Finocchiona \$8
 Spicy 'Nduja \$8
 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
 \$11

Stracciatella—Persimmon apricot jam, crispy sunchokes, sourdough, thyme
 \$14

Radicchio & Endive—Citrus, toasted walnuts, Gorgonzola Cremificato
 \$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

Fried Quail—Pickled ramp potato salad, spiced chili oil
 \$13

Anchovy Toast—Vermont Creamery butter, pickled Fresno chilis, lemon zest
 \$11

Country Terrine—Pork and chicken liver, dijonnaise, pickles, toasted sourdough
 \$12

HOUSE-MADE PASTAS

Spaghetti—Walnut pesto, smokey cabbage, Caciocavallo
 \$17

Rigatoni—Pork bolognese, Sylvia's nutmeg, Grana Padano
 \$18

SIDES

Crispy Polenta—Arrabiata, Grana Padano
 \$7

Roasted Sunchokes—Salsa verde
 \$7

Brussels Sprouts—Maple, chili, apple
 \$7

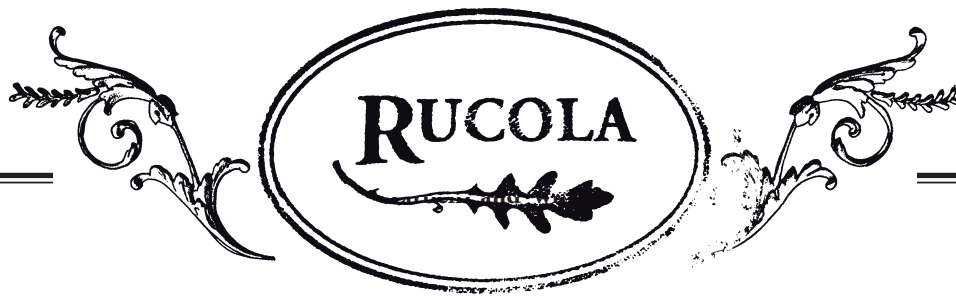
ENTRÉES

Chicken—Leg croquette, hen of the woods mushrooms, roasted cippolinis, marsala jus
 \$22

Whole Roasted Brook Trout—Lemon, olives, chili flake, parsley
 \$23

Braised Pork Shank—Roasted sweet potato spaetzle, fuji apple, dill
 \$26

Monkfish—Manila clams, charred leeks, abalone mushrooms, horseradish
 \$24



COCKTAILS

Coming to Americano	\$11
<i>Amaro Gorini, apertivo, club soda</i>	
Rucola Negroni	\$11
<i>Aperol, gin, Cynar, orange twist</i>	
Trading Places	\$12
<i>Tequila, mezcal, spiced Cointreau, lime</i>	
Ginocchia	\$12
<i>Gin, jasmine honey, lemon</i>	
The New Rider	\$13
<i>Rye whiskey, maraschino, ginger, sage, lemon</i>	
The New Wave	\$13
<i>Cognac, Bourbon, Montanaro Torino, bitters</i>	
Winter is Here	\$12
<i>High West dbl rye, spiced-maple, bitters, lemon (hot)</i>	

DRAFT

Gaffel Kölsch (.2L/.4L)	\$4/\$8
Montauk Red Ale (12oz/20oz)	\$6/\$10
Five Boroughs IPA (12oz/20oz)	\$6/\$10

BOTTLED BEER

Peroni (12oz)	\$5
Weihenstephaner Hefeweißbier (16.9oz)	\$6
St. Peter's English Ale (16.9oz)	\$9
Founder's Breakfast Stout (11.2oz)	\$6
Clausthaler (Non-Alcoholic)	\$5
Rootstock Ciderworks Original Cider (12oz)	\$6

SOFT DRINKS

San Pellegrino Sodas:	\$3
<i>Aranziata, Aranziate 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>	\$12 / \$48
Lambrusco - <i>Zucchi, NV - Lombardy</i>	\$12 / \$48

WHITE

Pinot Bianco - <i>San Pietro 2015 - Trentino/Alto-Adige</i>	\$11 / \$18 / \$44
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Erbaluce - <i>Rovellotti, Colline Novaresi "Il Criccone" Bianco 2014 - Piedmont</i>	\$13 / \$21 / \$52
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Sauvignon Blanc/Semillon - <i>Chateau Turcaud 2015 - Entre Deux Mers</i>	\$11 / \$18 / \$44
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Chardonnay - <i>Manoir de la Firetiere, "Tradition" 2015 - Loire Valley</i>	\$12 / \$19 / \$50
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Ribolla Gialla - <i>Ronchi di Cialla, Colli Orientali del Friuli 2016 - Friuli-Venezia Giulia</i>	\$14 / \$22 / \$56
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ROSÉ

Hondarrabi Zuri - <i>Señorio de Astobiza, "Txacoli de Álava Rosado" 2016 - Pais Vasco</i>	\$14 / \$22 / \$56
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RED

Pinot Noir - <i>Vignoble Guillaume, Vin de Pays de Franche-Comté 2015 - Jura</i>	\$15 / \$24 / \$60
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Nebbiolo - <i>Nino Costa, Langhe Nebbiolo 2015 - Piedmont</i>	\$14 / \$22 / \$56
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Sangiovese - <i>Fattoria Zerbina, "Ceregio" 2015 - Emilia-Romagna</i>	\$11 / \$18 / \$44
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Barbera - <i>Roberto Ferraris, Barbera d'Asti, "I Suori", 2014 - Piedmont</i>	\$11 / \$18 / \$44
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Montepulciano d'Abruzzo - <i>Cantina Colonella 2015 - Abruzzo</i>	\$9 / \$15 / \$36
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Malbec - <i>Chateau La Caminade, "Mission La Caminade" 2012 - Cahors</i>	\$10 / \$16 / \$40
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