

**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

**Spring Radish**—*green tahini, miners lettuce, stracciatella*  
 \$13

**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

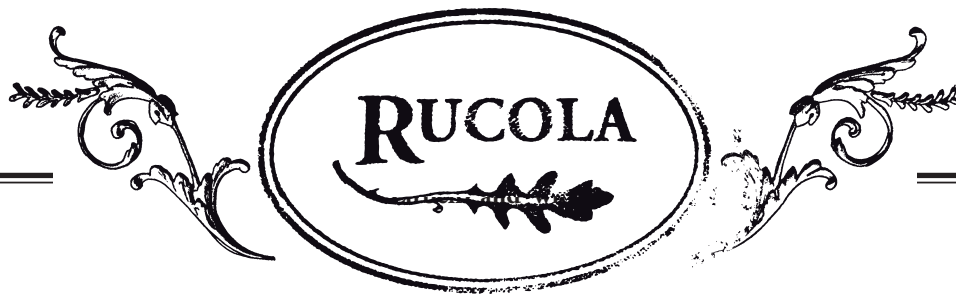
**ENTRÉES**

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

**Hanger Steak**—*heirloom beans, watermelon radish, battuto, ramp butter*  
 \$26

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

**Skate**—*green garlic risotto, roasted spring onions, nettles*  
 \$24



**COCKTAILS**

<b>Shochu Fizz</b>	\$11
<i>Shochu, Cointreau, rosemary, lemon, soda</i>	
<b>Rucola Negroni</b>	\$11
<i>Aperol, gin, Cynar, orange twist</i>	
<b>Reiner</b>	\$12
<i>Gin, Lillet, Lime, Mint</i>	
<b>The New Rider</b>	\$13
<i>Rye whiskey, maraschino, ginger, sage, lemon</i>	
<b>Sala Apolo</b>	\$12
<i>Campari, Old Tom Gin, Licor 43, lime</i>	
<b>Old Oaxaca</b>	\$13
<i>Reposado, Mezcal, black pepper agave, bitters</i>	
<b>Ravel</b>	\$13
<i>Rum, Falernum, earl grey apple brandy, bitters</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 Heffeweißbier (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**

<b>San Pellegrino Sodas:</b>	\$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**

<b>Prosecco</b> - La Jara, NV - Treviso	\$12 / \$48
<b>Lambrusco</b> - Zucchi, NV - Lombardy	\$12 / \$48

**WHITE**

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

**ROSÉ**

<b>Nero D Avola</b> - Plume "Terre Siciliane" 2017 - Sicily	\$14 / \$22 / \$56
<b>Gamay</b> - Domaine de La Rosiere 2017 - Vin de Savoie	\$10 / \$16 / \$36

**RED**

<b>Pinot Noir</b> - Vignoble Guillaume, Vin de Pays de Franche-Comté 2015 - Jura	\$15 / \$24 / \$60
<b>Nebbiolo</b> - Nino Costa, Langhe Nebbiolo 2016 - Piedmont	\$14 / \$22 / \$56
<b>Sangiovese</b> - Fattoria Zerbina, "Ceregio" 2015 - Emilia-Romagna	\$11 / \$18 / \$44
<b>Barbera</b> - Roberto Ferraris, Barbera d'Asti, "I Suori", 2016 - Piedmont	\$11 / \$18 / \$44
<b>Montepulciano d'Abruzzo</b> - Cantina Colonella 2016 - Abruzzo	\$9 / \$15 / \$36
<b>Malbec</b> - Chateau La Caminade, "Mission La Caminade" 2015 - Cahors	\$10 / \$16 / \$40