

CHEESE

Sapore del Piave \$7
 Le Cousin \$7
 Saint Stephen \$8
 Roquefort Gabriel Coulet \$7
 SELECTION OF 3: \$17

CURED MEAT

24 mth Prosciutto San Daniele \$10
 Salami Toscano \$6
 Rosette de Lyon \$8
 Salami Piccante \$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

Burrata—Roasted & raw beets, hazelnuts, fig leaf oil
 \$14

Sweet Potato—Tahini yogurt, fresh figs, shaved fennel, pickled chilis
 \$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

Chickpea Purée—marinated greens, roasted mushrooms, toasted sourdough
 \$12

Sea Urchin Toast—Focaccia, shaved fennel, crème fraîche, Meyer lemon
 \$13

Pork Rilette—Apple mostarda, toasted sourdough
 \$12

HOUSE-MADE PASTAS

Casarecce—Cacio e pepe
 \$17

Sardi—Rabbit and pork sausage, rainbow chard, scallions, poppy seeds
 \$18

SIDES

Polenta—Roasted mushrooms, porcini crema, Grana Padano
 \$7

Roasted Sunchokes—Salsa verde
 \$7

Pole Beans—Smoked paprika, toasted hazelnuts, basil
 \$6

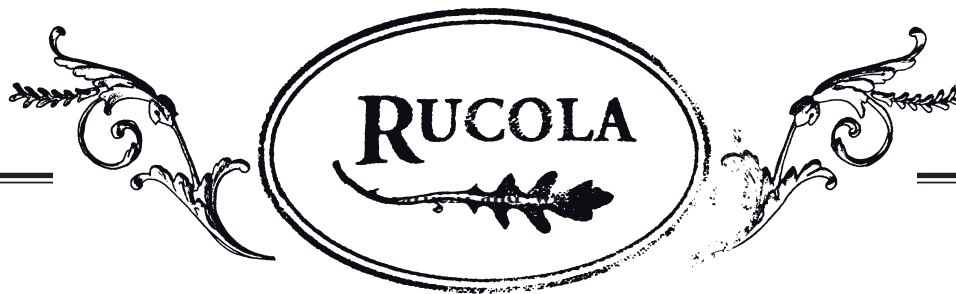
ENTRÉES

Chicken—Roasted fall squash, spigarello, meyer lemon, black garlic jus
 \$22

Berkshire Pork—Spicy bean ragout, fennel, quince
 \$26

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

Scallops—Cauliflower puree, chanterelle mushrooms, romanesco, pomegranate
 \$24



COCKTAILS

Rucola Negroni	\$10
<i>Aperol, gin, Cynar, orange twist</i>	
Collins	\$11
<i>Gin, thyme & tarragon, lime</i>	
Trading Places	\$12
<i>Tequila, mezcal, spiced Cointreau, lime</i>	
Miller's Crossing	\$13
<i>Scotch, fernet pianta, brown sugar</i>	
The New Rider	\$11
<i>Rye whiskey, maraschino, ginger, sage, lemon</i>	
Elba	\$12
<i>Cognac, Cappelletti, rosemary-honey, lemon</i>	
Taino	\$12
<i>Smoked gold rum, vanilla, lime</i>	

DRAFT

Gaffel Kölsch (.2L/.4L)	\$4/\$8
Thress Brewing Vliet (12oz/20oz)	\$6/\$10
Five Boroughs IPA (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
Clausthaler (Non-Alcoholic)	\$5
Rootstock Ciderworks Original Cider (12oz)	\$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 - La Jara, NV - Treviso	\$11 / \$44
Lambrusco - Emilio, "Nessun Dorma" NV - Emilia-Romagna	\$12 / \$48

WHITE

Pinot Bianco - San Pietro 2015 - Trentino/Alto-Adige	\$11 / \$18 / \$44
Erbaluce - Rovellotti, Colline Novaresi "Il Criccone" Bianco 2014 - Piedmont	\$13 / \$21 / \$52
Sauvignon Blanc/Semillon - Chateau Turcaud 2015 - Entre Deux Mers	\$11 / \$18 / \$44
Chardonnay - Château Javernand, Macon-Villages 2014 - Burgundy	\$13 / \$21 / \$52
Ribolla Gialla - Ronchi di Cialla, Colli Orientali del Friuli 2016 - Friuli-Venezia Giulia	\$14 / \$22 / \$56

ROSÉ

Tempranillo - Bodegas Las Orcas, Rioja Rosado "Solar de Randez" 2016 - Rioja	\$11 / \$18 / \$44
Corvina/Rondinella - Azienda Vitivinicola Zenato, Bardolino Chiaretto 2016 - Veneto	\$10 / \$16 / \$40

RED

Pinot Noir - Vignoble Guillaume, Vin de Pays de Franche-Comté 2015 - Jura	\$15 / \$24 / \$60
Nebbiolo - Nino Costa, Langhe Nebbiolo 2015 - Piedmont	\$14 / \$22 / \$56
Sangiovese - Fattoria Zerbina, "Ceregio" 2014 - Emilia-Romagna	\$11 / \$18 / \$44
Barbera - Roberto Ferraris, Barbera d'Asti, "I Suori", 2015 - Piedmont	\$ 12 / \$19 / \$48
Montepulciano d'Abruzzo - Cantina Colonella 2015 - Abruzzo	\$9 / \$15 / \$36
Malbec - Chateau La Caminade, "Mission La Caminade" 2015 - Cahors	\$11 / \$18 / \$44