

CHEESE

Sapore del Piave \$7
 Comte \$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, wild watercress, stracciatella*
 \$13

Shaved Asparagus—*Watercress, fava beans, pistachios, champagne vinaigrette*
 \$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—*Bacon wrapped, ramps, pickles, pistachios, sourdough flatbread*
 \$12

HOUSE-MADE PASTAS

Shells—*Spring peas, Parma Cotto, Grana Padano*
 \$17

Nettle Strozzapreti—*Local asparagus, Morels, peas, whipped ricotta*
 \$18

SIDES

Sautéed Greens—*Calabrian chiles, garlic*
 \$7

Spring Peas—*Cultured butter, soft herbs*
 \$8

Roasted Carrots—*Harissa dressing, cilantro*
 \$7

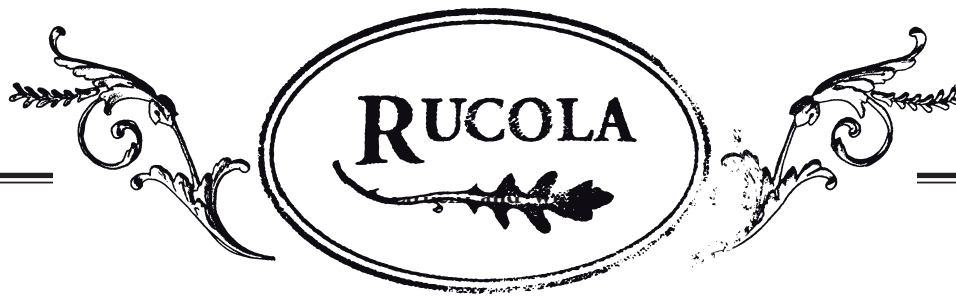
ENTRÉES

Chicken—*Purple baby artichokes, spring onion, fava beans, salsa verde*
 \$22

Hanger Steak—*Heirloom beans, Spring radish, battuto, ramp butter*
 \$26

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

Line Caught Cod—*Nettle risotto, haricot vert, spring onions, Meyer lemon*
 \$24



COCKTAILS

Shochu Fizz	\$11
<i>Shochu, Cointreau, rosemary, lemon, soda</i>	
Rucola Negroni	\$11
<i>Aperol, gin, Cynar, orange twist</i>	
Reiner	\$12
<i>Gin, Lillet, Lime, Mint</i>	
The New Rider	\$13
<i>Rye whiskey, maraschino, ginger, sage, lemon</i>	
Sala Apolo	\$12
<i>Campari, Old Tom Gin, Licor 43, lime</i>	
Old Oaxaca	\$13
<i>Reposado, Mezcal, black pepper agave, bitters</i>	
Jack Rose	\$13
<i>Calvados, lemon, cardamom grenadine</i>	

DRAFT

Gaffel Kölsch (.2L/.4L)	\$4/\$8
Cigar City White 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
Speakeasy Prohibition Ale (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 - Isotta Manzoni, NV - Venato	\$11 / \$44
Lambrusco - Fiorini, NV - Lombardy	\$12 / \$48

WHITE

Pinot Bianco - San Pietro	
<i>2016 - Trentino/Alto-Adige \$11 / \$18 / \$44</i>	
Sauvignon Blanc/Semillon - Chateau Turcaud	
<i>2016 - Entre Deux Mers \$11 / \$18 / \$44</i>	
Ribolla Gialla - Ronchi di Cialla	
<i>2016 - Friuli-Venezia Giulia \$14 / \$22 / \$56</i>	
Chenin Blanc - Domaine la Croix des loges	
<i>2017 - Loire Valley \$12 / \$19 / \$48</i>	
Chardonnay - Manoir de la Firetiere, "Tradition"	
<i>2016 - Loire Valley \$12 / \$19 / \$48</i>	

ROSÉ

Syrah - Devois de Perret	
<i>2017 - Languedoc - Rousillion \$10 / \$16 / \$40</i>	
Grenache Blanc/Syrah - Chateau La Nerthe	
<i>2016 - Tavel \$14 / \$22 / \$56</i>	
Cesanese - Rappallo "Vino Rosato"	
<i>2016 - Lazio \$16 / \$26 / \$64</i>	

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo	
<i>2016 - Piedmont \$14 / \$22 / \$56</i>	
Sangiovese - Fattoria Zerbina, "Ceregio"	
<i>2015 - Emilia-Romagna \$11 / \$18 / \$44</i>	
Barbera - Roberto Ferraris, Barbera d'Asti	
<i>2016 - Piedmont \$12 / \$19 / \$48</i>	
Montepulciano d'Abruzzo - Cantina Colonella	
<i>2016 - Abruzzo \$9 / \$15 / \$36</i>	
Malbec - Chateau La Caminade	
<i>2015 - Cahors \$11 / \$18 / \$44</i>	