



**CHEESE**

Sapore del Piave \$7  
 Il Noce \$7  
 Bonrus \$8  
 Lou Bren \$7  
 SELECTION OF 3: \$17

**CURED MEAT**

24 mth Prosciutto San Daniele \$10  
 Mortadella \$7  
 Saucisson Sec \$8  
 Soppresata Piccante \$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**—*Celery seed vinaigrette, shaved radish, parmigiano*  
 \$11

**Roasted Sweet Potatoes**—*Black mission figs, shaved fennel, pickled peppers, ricotta salata*  
 \$13

**Roasted Cauliflower**—*Mushrooms, porcini cream, soft egg*  
 \$15

**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

**Pork Terrine**—*Wild mushrooms, hazelnuts, fennel mostarda, sourdough bread*  
 \$12

**Crostino**—*Chicken liver mousse aged balsamic, fried sage*  
 \$11

**Beef Carpaccio**—*Castlevetrano olives, parmigiano, pistachios*  
 \$16

**HOUSE-MADE PASTAS**

**Trenne**—*Porcini sugo, rosemary, parmigiano*  
 \$17

**Sardi** — *Boar sausage, brussels sprouts, parmigiano*  
 \$18

**SIDES**

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

**Creamy Polenta** — *Chestnut gremolata, parmigiano*  
 \$8

**Roasted Squash** — *Cacio e Pepe crema*  
 \$6

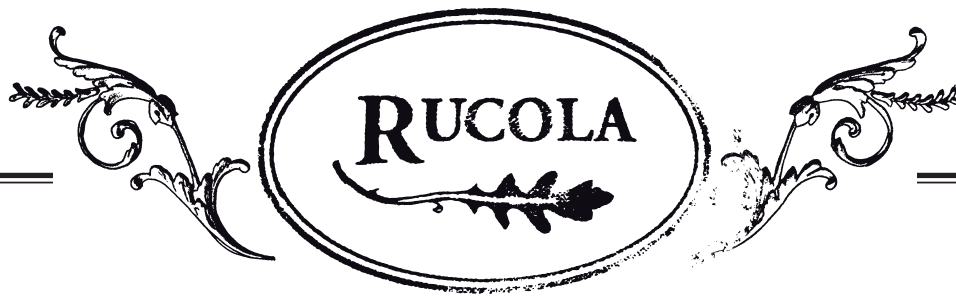
**ENTRÉES**

**Chicken**—*Sweet potato crema, cabbage, hen of the woods mushrooms, pearl onions*  
 \$22

**Moulard Duck**—*Dirty wild rice, oyster mushrooms, pomegranate, watercress*  
 \$26

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

**Skate**—*Butter bean ragoût, Bloomsdale spinach, sunchokes, meyer lemon*  
 \$24



**COCKTAILS**

<b>Baby Jane</b>	\$13
<i>Faccia Brutto aperitivo, ginger beer, lemon</i>	
<b>Rucola Negroni</b>	\$12
<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>El Torro</b>	\$13
<i>Caná Brava 7yr, amaro lucano, demerara, basil</i>	
<b>Old Oaxaca</b>	\$13
<i>Reposado, Mezcal, black pepper agave, bitters</i>	
<b>Miller's Crossing</b>	\$13
<i>Scotch, Fernet Pianta, brown sugar, bitters</i>	

**DRAFT**

Gaffel Kölsch (.2L/.4L)	\$4/\$8
Threes, Far Between (12oz)	\$9
Six Point Hootie APA (12oz/20oz)	\$7/\$11

**BOTTLED BEER**

Peroni (12oz)	\$5
Weihenstephaner Heffeweißbier (16.9oz)	\$7
St. Peter's English Ale (16.9oz)	\$10
Aspall Cider (22oz)	\$8
Clausthaler (Non-Alcoholic)	\$5
Sixpoint Meltdown DBL IPA (12oz)	\$7

**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 4.5oz /QUARTINO 8.5oz /BOTTLE**

**SPARKLING**

<b>Lambrusco - Fiorini, NV - Lombardy</b>	\$12 / \$48
<b>Prosecco - La Jara, NV - Veneto</b>	\$11 / \$44

**WHITE**

<b>Pinot Bianco - San Pietro,</b>	
<i>2017 - Trentino/Alto-Adige \$11 / \$18 / \$44</i>	
<b>Sauvignon Blanc/Semillon - Chateau Turcaud</b>	
<i>2016 - Entre Deux Mers \$12 / \$20 / \$48</i>	
<b>Chenin Blanc - Domaine la Croix des loges,</b>	
<i>2017 - Loire Valley \$13 / \$21 / \$52</i>	
<b>Erbaluce - Ferrando, "La Torrazza"</b>	
<i>2015 - Piedmont \$12 / \$20 / \$48</i>	
<b>Rebula - Terpin, "Quinto Quarto" orange</b>	
<i>2017 - Delle Venezie \$18 / \$29 / \$72</i>	

**ROSÉ**

<b>Zweigelt/Blaufränkisch - Alexander Koppitsch</b>	
<i>2017 - Austria \$14 / \$22 / \$56</i>	

**RED**

<b>Nebbiolo - Nino Costa, Langhe Nebbiolo</b>	
<i>2016 - Piedmont \$14 / \$22 / \$56</i>	
<b>Sangiovese - Fattoria Zerbina, "Ceregio"</b>	
<i>2016 - Emilia-Romagna \$12 / \$20 / \$48</i>	
<b>Barbera - Roberto Ferraris, Barbera d'Asti,</b>	
<i>2017- Piedmont \$13 / \$21 / \$52</i>	
<b>Montepulciano d'Abruzzo - Cantina Colonella</b>	
<i>2016 - Abruzzo \$10 / \$16 / \$40</i>	
<b>Cabernet Franc - Les Tête Red NV - Loire Valley</b>	
<i>\$14 / \$22 / \$56</i>	
<b>Malbec - Chateau La Caminade</b>	
<i>2016 - Cahors \$12 / \$20 / \$48</i>	