



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 Cotto \$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
Heirloom Tomatoes—*Burrata, Maletti 6-year balsamico, Frantoio olive oil, basil*
 \$14
Summer Squash—*Roasted and raw, green goddess dressing, seeds, ricotta salata*
 \$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
Crudit —*Green lentil hummus, smoked olive oil*
 \$12
Smoked Mackerel Mousse—*Rye sourdough, radishes, pickled ramps*
 \$13
Tomato Braised Ribs—*Celery root remoulade, pickled ramp ranch, scallions*
 \$13

HOUSE-MADE PASTAS

Fusilli—*Tomato-almond pesto, Locatelli Pecorino, Ligurian olive oil*
 \$17
Rigatoncini—*Shrimp, corn crema, scallions, fermented chili*
 \$18

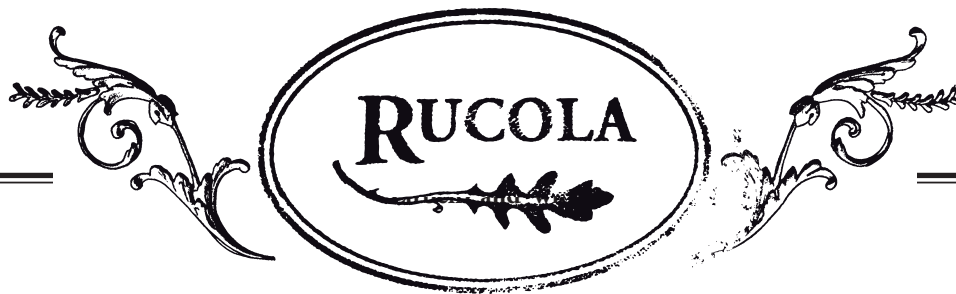
SIDES

Polenta di Riso—*Cherry tomato, pesto, pine nuts*
 \$7
Shishito Peppers—*Lime, kimchi powder, sea salt*
 \$7
Corn on the Cob—*Sweet butter, Moliterno al Tartufo*
 \$6

ENTR ES

Chicken—*Heirloom tomato panzanella, blistered peppers, sherry vinaigrette*
 \$22
Moulard Duck—*Fresh corn polenta, roasted peppers, peaches*
 \$26

Whole Roasted Brook Trout—*Lemon, olives, chili flake, parsley*
 \$23
Dorade—*Summer squash, cherry tomatoes, shellfish sauce*
 \$24



COCKTAILS

Rucola Negroni	\$10
<i>Aperol, gin, Cynar, orange twist</i>	
Collins	\$11
<i>Gin, thyme & tarragon, lime</i>	
Summer and Smoke	\$12
<i>Mezcal, tequila, Licor 43, lemon, panela</i>	
Il Pasqualito	\$13
<i>Gin, vermouth, Cointreau, cucumber, basil</i>	
The New Rider	\$11
<i>Rye whiskey, maraschino, ginger, sage, lemon</i>	
Chatham County	\$12
<i>Bourbon, Becherovka, peach, chili, lemon</i>	
Taino	\$12
<i>Smoked gold rum, vanilla, lime</i>	

DRAFT

Gaffel Kölsch (.2L/.4L)	\$4/\$8
Five Boroughs IPA (12oz/20oz)	\$6/\$10
Three's Brewing Vliet (12oz)	\$8

BOTTLED BEER

Fat Tire Belgian Style Ale (12oz)	\$7
Weihenstephaner Hefeweißbier (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 - <i>La Jara, NV - Treviso</i>	\$11 / \$44
Lambrusco - <i>Emilio, "Nessun Dorma" NV - Emilia-Romagna</i>	\$12 / \$48

WHITE

Pinot Bianco - <i>San Pietro 2015 - Trentino/Alto-Adige</i>	\$11 / \$18 / \$44
Erbaluce - <i>Rovellotti, Colline Novaresi "Il Criccone" Bianco 2014 - Piedmont</i>	\$13 / \$21 / \$52
Sauvignon Blanc/Semillon - <i>Chateau Turcaud 2015 - Entre Deux Mers</i>	\$11 / \$18 / \$44
Chenin Blanc - <i>La Croix des Loges, Anjou Blanc 2016 - Loire Valley</i>	\$13 / \$21 / \$52
Ribolla Gialla - <i>Ronchi di Cialla, Colli Orientali del Friuli 2016 - Friuli-Venezia Giulia</i>	\$14 / \$22 / \$56

ROSÉ

Tempranillo - <i>Bodegas Las Orcas, Rioja Rosado "Solar de Randez" 2016 - Rioja</i>	\$11 / \$18 / \$44
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RED

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