

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

LUNCH

SALADS

Arugula—*Radishes, celery seed vinaigrette, Parmigiano*
 \$11
 Burrata—*Roasted beets, lemon, basil*
 \$14
 Escarole—*Toasted almonds, smoked feta, preserved
 lemon-wildflower honey vinaigrette*
 \$13
 Caesar—*Romaine, Parmigiano, croutons, anchovy*
 \$12
 Add tuna—\$4

ENTRÉES

Pizza del giorno
 \$5
 Warm Farro—*Porcini crema, roasted squash, kale*
 \$15
 Whole Roasted Brook Trout—*Lemon, olives,
 chili flake, parsley*
 \$23
 Pork Schnitzel—*Brown butter, lemon, caper,
 arugula*
 \$18

SANDWICHES

Eggplant—*Fennel, mozzarella, basil, arugula*
 \$11
 Niçoise Tuna—*Olive, anchovy, roasted peppers, arugula*
 \$12
 Slow Roasted Pork—*Speck, provolone, pickled green
 tomatoes*
 \$13

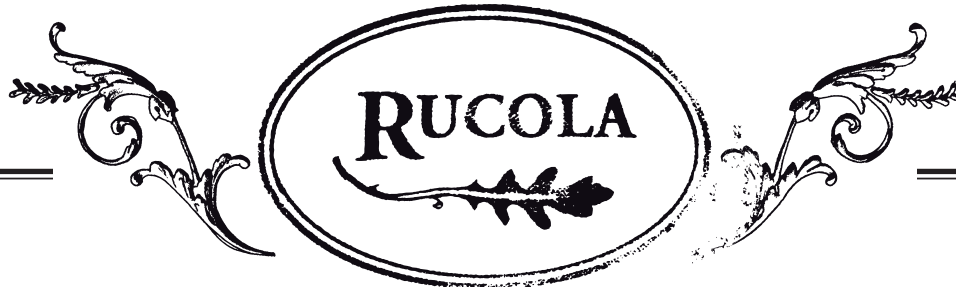
SIDES

Roasted Cauliflower—*Romesco, scallions*
 \$7
 Polenta—*Grana Padano*
 \$7

DESSERT

Four & Twenty Blackbirds Pie of the Day
 Whipped cream
 \$7

Chocolate Pudding
 Whipped cream, olive oil, sea salt
 \$7



LUNCH COCKTAILS

Mimosa	\$ 11
<i>Prosecco, orange juice</i>	
Rucola Bloody Mary	\$ 12
<i>Vodka, tomato, horseradish, Calabrian chili</i>	
Michelada	\$ 9
<i>Kolsch, lime, tomato, chilis/salt rim</i>	
Bergotte	\$ 12
<i>Gin, Cherry Heering, lemon, Prosecco</i>	
Dark and Smokey	\$ 12
<i>House-smoked white rum, ginger beer, lime</i>	
The New Rider	\$ 13
<i>Rye whiskey, maraschino, ginger, sage, lemon</i>	

DRAFT

Gaffel Kölsch (.2L/.4L)	\$4/\$8
Five Boroughs Gose (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
Founder's Breakfast Stout (11.2oz)	\$ 6
Clausthaler (<i>Non-Alcoholic</i>)	\$ 5
Rootstock Ciderworks Original Cider (12oz)	\$ 6

NON ALCOHOLIC DRINKS

Green Juice	\$ 8
<i>Freshly squeezed kale, cucumber, carrot, celery, parsley, ginger, & lemon</i>	
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 \$12 / \$48
Lambrusco - Zucchi, NV - Lombardy \$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 - Manoir de la Firetiere, "Tradition" 2015 - Loire Valley \$12 / \$19 / \$50
Ribolla Gialla - Ronchi di Cialla, Colli Orientali del Friuli 2016 - Friuli-Venezia Giulia \$14 / \$22 / \$56

ROSÉ

Hondarrabi Zuri - Señorío de Astobiza, "Txacoli de Álava Rosado" 2016 - Pais Vasco \$12 / \$19 / \$50
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
Montepulciano d'Abruzzo - Cantina Colonella 2015 - Abruzzo \$9 / \$15 / \$36
Fumin - Azienda Agricola Ottin 2015 - Piedmont \$15 / \$24 / \$60
Malbec - Chateau La Caminade, "Mission La Caminade" 2012 - Cahors \$10 / \$16 / \$40