

CHEESE

Sapore del Piave \$7  
 Le Cousin \$7  
 Moses Sleeper \$8  
 Shopshire Blue \$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

SOUP AND SALADS

Soup—*Cannellini bean, Tuscan kale, six-minute egg*  
 \$10  
 Arugula—*Radishes, celery seed vinaigrette, Parmigiano*  
 \$11  
 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

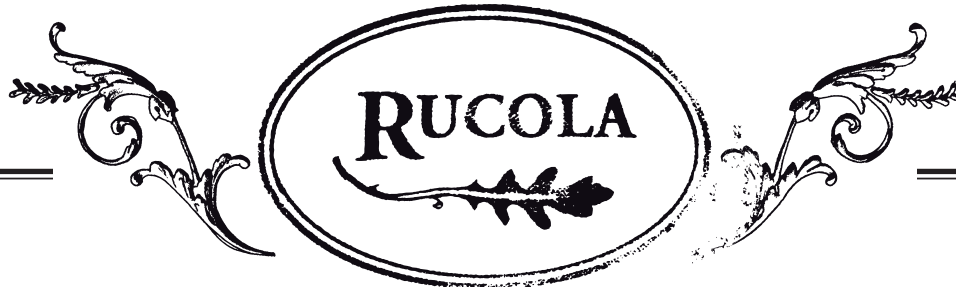
SIDES

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**

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

**DRAFT**

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

**NON ALCOHOLIC DRINKS**

<b>Green Juice</b>	\$ 8
<i>Freshly squeezed kale, cucumber, carrot, celery, parsley, ginger, &amp; lemon</i>	
<b>San Pellegrino Sodas</b>	\$ 3
<i>Aranciata, Aranciata Rosso, Limonata, Pompelmo</i>	
<b>Coke / Diet Coke</b>	\$ 3
<b>Club Soda / Ginger Ale / Tonic Water</b>	\$ 3
<b>Ginger Beer</b>	\$ 4
<b>IBC Root Beer</b>	\$ 4

**WINES BY THE GLASS/QUARTINO/BOTTLE**

**SPARKLING**

<b>Prosecco - La Jara, NV - Treviso</b>	\$12 / \$48
<b>Lambrusco - Zucchi, NV - Lombardy</b>	\$12 / \$48

**WHITE**

<b>Pinot Bianco - San Pietro 2015 - Trentino/Alto-Adige</b>	\$11 / \$18 / \$44
<b>Erbaluce - Rovellotti, Colline Novaresi "Il Criccone" Bianco 2014 - Piedmont</b>	\$13 / \$21 / \$52
<b>Sauvignon Blanc/Semillon - Chateau Turcaud 2015 - Entre Deux Mers</b>	\$11 / \$18 / \$44
<b>Chardonnay - Manoir de la Firetiere, "Tradition" 2015 - Loire Valley</b>	\$12 / \$19 / \$50

<b>Ribolla Gialla - Ronchi di Cialla, Colli Orientali del Friuli 2016 - Friuli-Venezia Giulia</b>	\$14 / \$22 / \$56
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**ROSÉ**

<b>Hondarrabi Zuri - Señorío de Astobiza, "Txacoli de Álava Rosado" 2016 - Pais Vasco</b>	\$14 / \$22 / \$56
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**RED**

<b>Pinot Noir - Vignoble Guillaume, Vin de Pays de Franche-Comté 2015 - Jura</b>	\$15 / \$24 / \$60
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<b>Nebbiolo - Nino Costa, Langhe Nebbiolo 2015 - Piedmont</b>	\$14 / \$22 / \$56
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<b>Sangiovese - Fattoria Zerbina, "Ceregio" 2015 - Emilia-Romagna</b>	\$11 / \$18 / \$44
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<b>Barbera - Roberto Ferraris, Barbera d'Asti, "I Suori", 2014 - Piedmont</b>	\$11 / \$18 / \$44
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<b>Montepulciano d'Abruzzo - Cantina Colonella 2015 - Abruzzo</b>	\$9 / \$15 / \$36
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<b>Malbec - Chateau La Caminade, "Mission La Caminade" 2012 - Cahors</b>	\$10 / \$16 / \$40
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