



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 \$7
 SELECTION OF 3: \$18

VEGETABLE ANTIPASTI

Marinated Olives \$4
 Pickled Fennel \$5
 Giardiniera Pickles \$6
 Eggplant Caponata \$7
 SELECTION OF 3: \$15

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—\$5

ENTRÉES

Pizza del giorno
 \$5
 Baked Pasta—*spring garlic, tuscan kale, roasted
 asparagus, Grana Padano* \$17
 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

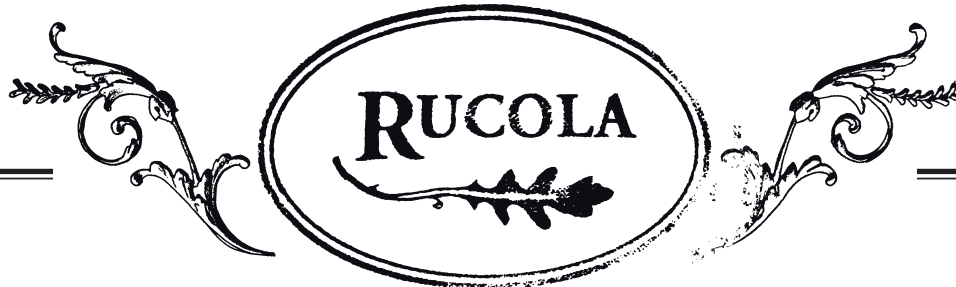
SIDES

Roasted Spring Onions—*Salsa verde*
 \$7
 Roasted Carrots — *harissa dressing, cilantro*
 \$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
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
Speak Easy Prohabition ale (12 oz)	\$ 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	\$11 / \$44
Lambrusco - Fiorini, NV - Lombardy	\$12 / \$48

WHITE

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

ROSÉ

Nero d'Avola - Plume "Terre Siciliane"	
<i>2017 - Sicily \$11 / \$18 / \$44</i>	
Cinsault/Tibouren - Ch Peyrassol "Commanderie"	
<i>2017 - Provence \$14/ \$22 / \$56</i>	
Pinot Noir - Lucien Crochet 2017 - Sancerre	
<i>\$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>"I Suori", 2016 - Piedmont \$12 / \$19 / \$48</i>	
Montepulciano d'Abruzzo - Cantina Colonella	
<i>2016 - Abruzzo \$9 / \$15 / \$36</i>	
Malbec - Chateau La Caminade, "Mission La	
<i>Caminade" 2015 - Cahors \$11 / \$18 / \$44</i>	