

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

LUNCH

SALADS

Arugula—*Radishes, celery seed vinaigrette, Parmigiano*

\$11

Escarole—*Toasted almonds, smoked feta,
 preserved lemon-wildflower honey vinaigrette*

\$13

Caesar—*Treviso, Parmigiano, croutons, anchovy*

\$12

Add tuna—\$5

ENTRÉES

Pizza del giorno

\$6

Farro—*Roasted squash,
 kale, porcini mushrooms*

\$17

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

\$23

Pork Schnitzel—*Arugula,
 brown butter, capers, radishes*

\$18

SANDWICHES

Eggplant—*Fennel, mozzarella, basil, arugula*

\$11

Niçoise Tuna—*Olives, anchovy,
 roasted peppers, arugula*

\$12

Slow Roasted Pork—*Speck, provolone, hot peppers,
 pickled green tomatoes*

\$13

SIDES

Soft Polenta—*Chives, Parmigiano*

\$7

Roasted Squash—*Chives, pecorino*

\$6

DESSERT

Four & Twenty Blackbirds Pie of the Day

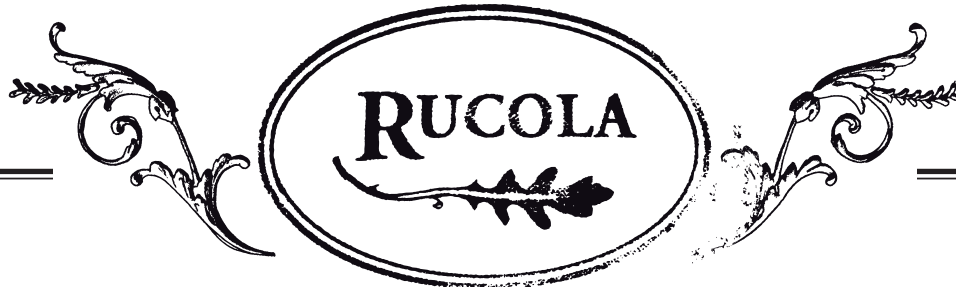
Whipped cream

\$7

Chocolate Pudding

Whipped cream, olive oil, sea salt

\$7



LUNCH COCKTAILS

Mimosa	\$ 11
<i>Prosecco, orange juice</i>	
Bloody Mary	\$ 12
<i>Vodka, tomato, horseradish, Calabrian chili</i>	
Michelada	\$ 9
<i>Kolsch, lime, tomato, chili/salt rim</i>	
Rucola Bellini	\$ 12
<i>Moscato, peach puree, sage</i>	
The Baby Jane	\$ 13
<i>Faccia Brutto aperitivo, ginger beer, lemon</i>	
The New Rider	\$ 13
<i>Rye whiskey, maraschino, ginger, sage, lemon</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 Hefeweißbier (16.9oz)	\$ 7
St. Peter's English Ale (16.9oz)	\$ 10
Aspall Cider (22oz)	\$ 8
Clausthaler (<i>Non-Alcoholic</i>)	\$ 5
Sixpoint Meltdown DBL IPA (12oz)	\$ 7

NON ALCOHOLIC DRINKS

Freshly Squeezed Juice <i>green juice or seasonal option</i>	\$ 8
Martinellies Apple Juice	\$ 4
San Pellegrino Sodas <i>Aranciata, Aranciata Rosso, Limonata, Pompelmo</i>	\$ 3
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

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

WHITE

Pinot Bianco - San Pietro,
 2017 - Trentino/Alto-Adige \$11 / \$18 / \$44
Sauvignon Blanc/Semillon - Chateau Turcaud
 2016 - Entre Deux Mers \$12 / \$20 / \$48
Chenin Blanc - Domaine la Croix des loges,
 2017 - Loire Valley \$13 / \$21 / \$52
Erbaluce - Ferrando, "La Torrazza"
 2015 - Piedmont \$12 / \$20 / \$48

Rebula - Terpin, "Quinto Quarto" orange
 2017 - Delle Venezie \$18 / \$29 / \$72

ROSÉ

Zweigelt/Blaufränkisch - Alexander Koppitsch
 2017 - Austria \$14 / \$22 / \$56

RED

Nebbiolo - Nino Costa, Langhe Nebbiolo
 2016 - Piedmont \$14 / \$22 / \$56

Sangiovese - Fattoria Zerbina, "Ceregio"
 2016 - Emilia-Romagna \$12 / \$20 / \$48

Barbera - Roberto Ferraris, Barbera d'Asti,
 2017- Piedmont \$13 / \$21 / \$52

Montepulciano d'Abruzzo - Cantina Colonella
 2016 - Abruzzo \$10 / \$16 / \$40

Cabernet Franc - Les Tête Red NV - Loire Valley
 \$14 / \$22 / \$56

Malbec - Chateau La Caminade
 2016 - Cahors \$12 / \$20 / \$48