

## WINES BY THE GLASS

### SPARKLING

<b>Prosecco Rosé</b> · NV · <b>Bisol 'Jeio Cuvée'</b> Veneto, Italy	<b>11 /40</b>
<b>Lambrusco Di Sorbara</b> · NV · <b>Leclisse</b> Emilia-Romagna, Italy	<b>12/44</b>
<b>Prosecco Superior</b> · NV · <b>Borgoluce</b> Veneto, Italy	<b>13/48</b>

### WHITE

<b>Dry Resling</b> · 2016 · <b>'Watervale'</b> Clare Valley, Australia	<b>10/35</b>
<b>Garganega</b> · 2016 · <b>Ca' Rugate 'San Michele'</b> Soave, Italy	<b>11/40</b>
<b>Sancerre</b> · 2016 · <b>Gilles Lesimple</b> Loire Valley, France	<b>15/60</b>
<b>Albariño</b> · 2016 · <b>Terras Gauda 'Abadía de San Campio'</b> Rias Baixas, Spain	<b>12/44</b>
<b>Chardonnay</b> · 2015 · <b>Jean-Marc Brocard 'Sainte Claire'</b> Chablis, France	<b>13/48</b>

### RED

<b>Pinot Noir</b> · 2015 · <b>L'Umami</b> Willamette Valley, Oregon	<b>13/49</b>
<b>Sangiovese</b> · 2015 · <b>Cantine Rialto IGT Umbria 'Rosso'</b> Umbria, Italy	<b>10/36</b>
<b>Tempranillo</b> · 2012 · <b>Quinta Cruz 'Pierce Ranch'</b> Santa Cruz, CA	<b>12/45</b>
<b>Malbec</b> · 2014 · <b>Manos Negras</b> Mendoza, Argentina	<b>11/40</b>
<b>Syrah/Mourvedre</b> · 2013 · <b>Fondrèche 'Persia'</b> Rhône Valley, France	<b>15/58</b>

## BEER, CIDER, AND COCKTAILS

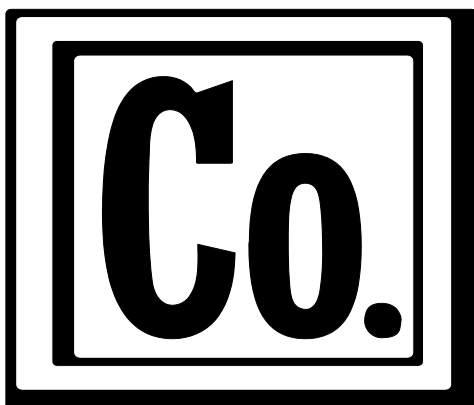
<b>Victory</b> <i>Home Grown</i> American Lager PA <b>8</b>
<b>Threes Brewing</b> <i>Wandering Bine</i> Saison NY <b>8</b>
<b>Capt. Lawrence</b> <i>Brown Bird</i> Brown Ale NY <b>8</b>
<b>Half Acre</b> <i>Gone Away</i> IPA IL <b>8</b>
<b>Highway Manor</b> <i>Funky Prowler</i> Sour Stout PA <b>9</b> (12oz.)
<b>Aval</b> <i>Cidre Artisanal</i> Cider (bottle) France <b>9</b>

## COCKTAILS

<b>Spiced Sangria</b> <b>12</b> red wine, Atxa Vermouth, fall spices, apples, Pasubio Amaro
<b>Venetian Spritz</b> <b>12</b> Cappelletti, prosecco rosé rosemary, orange
<b>The Americano</b> <b>12</b> Cocchi Rosa, Vya sweet vermouth soda, orange
<b>Byrrh Royale</b> <b>12</b> grand quinquina, prosecco, lemon

## BEVERAGES

<b>Green or Black Iced Tea</b> <b>4</b>
<b>Coca-Cola, Diet Coke</b> <b>4</b>
<b>Bottled Water</b> <b>6</b>
<b>Housemade Sodas</b> <b>6</b> passion fruit, strawberry basil, or ginger-yuzu
<b>Lemonade</b> <b>5</b>
<b>Strawberry Lemonade</b> <b>6</b>



## LUNCH APPETIZERS

<b>Mixed Olives</b> <b>7</b> alfonso, picholine, castelvetro, gaeta, garlic, rosemary
<b>Pizza Bianca</b> <b>8</b> olive oil, rosemary with ricotta <b>12</b>
<b>Ribollita</b> <b>10</b> tomato broth-based soup with cabbage, kale, cannellini beans, prosciutto, croutons
<b>Escarole Salad</b> <b>11</b> capers, anchovy, dill, parsley, lemon olive oil, bread crumbs
<b>Misticanza</b> <b>12</b> arugula, radicchio, escarole, red wine vinaigrette
<b>Quinoa and Chickpea Salad</b> <b>14</b> cucumber, roasted red pepper, herbs, sunflower seeds
<b>Coal Roasted Beets</b> <b>12</b> toasted pinenuts, dill, chives, citrus-fennel yogurt vinaigrette

## SANDWICHES

Served on Sullivan St bread with salad and a house-brined pickle

<b>The Italian Dip</b> <b>18</b> red wine braised brisket, pepperoncini, horseradish crème on ciabatta roll
<b>Charred Cauliflower</b> <b>16</b> arugula, parmeggiano, preserved lemon, remoulade on buttone
<b>Spicy Pulled Chicken Sandwich</b> <b>16</b> pinenut butter, carrot, savory cabbage slaw on potato roll
<b>House Cured Tamworth Ham and Gruyère</b> <b>18</b> local ham, gruyere, bread and butter pickles, mustard, buttone

## CLASSIC CO. PIES

<b>Margherita</b> <b>19</b> tomato, mozzarella, basil, parmesan
<b>Boscaiola</b> <b>23</b> tomato, mozzarella, pork sausage, mushroom, onion, chili
<b>Popeye</b> <b>20</b> pecorino, gruyère, mozzarella, spinach, garlic
<b>Ham &amp; Cheese</b> <b>22</b> pecorino, gruyère, mozzarella prosciutto, caraway
<b>Shiitake</b> <b>21</b> caramelized onion-walnut purée, mushrooms, rosemary olive oil

*Our pies are not always round. Please, no substitutions*

## LUNCH ENTREES

<b>Marinated Chicken and Farro Salad</b> <b>18</b> wood oven charred chicken breast, farro, cherry tomato, kale sesame
<b>Roasted Vegetable Panzanella</b> <b>16</b> truccione saré, wood-fire roasted Japanese eggplant, red peppers, zucchini, piquillo pepper vinaigrette, white anchovy
<b>Meatballs</b> <b>16</b> veal, tomato sauce, parmesan & basil served with truccione saré & butter

*Please inform your server of any food allergies and/or dietary restrictions.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.*