



#### CHEESE

*A Blue Apron selection*

Piave Vecchio \$6

Cacio di Roma \$6

Toma Della Rocca \$7

Molitorio al Tartufo \$10

SELECTION OF 3 CHEESES: \$17

#### CURED MEAT

Speck Alto Adige IGT \$6

Spicy Soppressata \$6

Finocchiona \$6

SELECTION OF 3 MEATS: \$15

#### VEGETABLE ANTIPASTI

Marinated olives \$4

Pickled fennel \$5

Broccoli & toasted garlic \$5

Eggplant caponata \$7

#### CHEF'S SELECTION OF CHEESE, MEAT AND VEGETABLE ANTIPASTI \$18

#### DINNER

##### APPETIZERS

**Arugula salad**—*Shaved radish, celery seed vinaigrette, Parmigiano*

\$9

**Fennel salad**—*Bitter greens, sour orange vinaigrette, rosemary breadcrumbs*

\$10

**Heirloom carrot salad**—*Farro, hazelnuts, fresh ricotta*

\$11

**Green lentil soup**—*Parmesan, herb-garlic toast*

\$8

**Crudo**—*Branzino, pickled green tomatoes, toasted sunflower seeds, basil, Ligurian olive oil*

\$12

**Veal spiedini**—*Anchovy, lemon, parsley*

\$9

**RI dayboat scallops**—*housemade pancetta, english peas, mint, basil*

\$15

##### HOUSEMADE PASTAS

**Fusilli**—*Toasted walnut pesto, tuscan kale, Pecorino*

\$14

**Rigatoni**—*Bolognese, rosemary, Sylvia's nutmeg*

\$15

##### SIDES

Roasted brussel sprouts \$5

Escarole & white bean \$6

Polenta & tomato \$6

Sunchokes & rosemary salt \$6

#### ENTRÉES

**Pan Roasted Chicken**—*Charred cipollini onions, baked polenta, natural jus*

\$18

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

\$18

**LI Duck**—*Wild rice, pickled rhubarb, fava beans*

\$24

**LI Fluke**—*Fingerling potatoes, rapini, saffron-shellfish broth, bottarga, aioli*

\$22



#### COCKTAILS

<b>Rucola Negroni</b>	\$9
<i>Gin, Aperol, Cynar, orange twist</i>	
<b>Fitzcarraldo</b>	\$9
<i>Rye, Montenegro Amaro, Varnelli Anice Secco, bitters</i>	
<b>Spring Sour</b>	\$9
<i>Bourbon, Gran Classico Amaro, lemon</i>	
<b>The New Rider</b>	\$10
<i>Rye whiskey, Maraschino liqueur, ginger, sage</i>	
<b>Piedmont Fizz</b>	\$11
<i>Cocchi Torino, gin, Benedictine, ginger, lime</i>	
<b>Giallo Daquiri</b>	\$11
<i>Rum, Campari, rhubarb, lime</i>	
<b>The Marcelo</b>	\$10
<i>Averell Damson gin, bitters, lemon, moscato</i>	

#### BOTTLED BEER

Smuttynose robust porter	\$6
St. Peter's golden ale	\$9
Lagunitas IPA	\$7
Schneider Weisse Hefe-Weizen	\$11
Brooklyn Ama Bionda	\$14
Lindemans Cuvee Rene	\$21

#### DRAFT

Gaffel Kölsch	\$6
Sixpoint Sweet Action	\$7
Peak Organic Spring Ale	\$7

#### NON-ALCOHOLIC SELECTIONS \$3

Limonata/Aranciata  
Coke/Diet Coke  
Ginger ale  
Reed's ginger beer  
SanBitter  
Chinotto  
Rhubarb thyme limeade

#### WINES BY THE GLASS/QUARTINO/BOTTLE

##### SPARKLING

**Prosecco** - *Bele Casel, NV -Treviso* \$8 / \$36

##### WHITE

**Verdicchio** - *Brunori Castelli di Jesi Classico, 2010 - Marche* \$9 / \$13 / \$36

**Sauvignon Blanc/Semillon** - *Chateau Turcaud Entre Deux Mers, 2010 - Bordeaux* \$8 / \$11 / \$32

**Pinot Bianco** - *Alto Adige, San Pietro 2009 - Trentino/Alto-Adige* \$10 / \$14 / \$40

**Falanghina** - *Cantine Del Taburno 2010 - Campania* \$10 / \$14 / \$40

**Arneis/Favorita/Cortese** - *Bera Archese 2010 - Piedmont* \$11 / \$15 / \$44

**Riesling** - *Weingut Keller QbA Trocken 2009 - Rheinhessen* \$11 / \$15 / \$44

##### ROSÉ

**Garnacha** - *Enanzo Rosado 2010 - Navarra* \$7 / \$10 / \$28

**Grenache/Syrah** - *Chateau Revelette 2011 - Provence* \$11 / \$15 / \$44

**Negroamaro/Malvasia** - *Cantine Salento "Rosa Del Golfo" 2011 - Puglia* \$8 / \$11 / \$31

##### RED

**Barbera** - *Roberto Ferraris, Barbera d'Asti, Agliano Terme, 2009 - Piedmonte* \$9 / \$13 / \$36

**Nebbiolo** - *Ettore Germano Langhe Nebbiolo 2009 Piedmont* \$12 / \$17 / \$48

**Gaillac** - *Domaine Philémon, "Croix d'Azal" Braucoll/Duras/Syrah 2010 - Sud-Ouest France* \$8 / \$11 / \$32

**Montepulciano d'Abruzzo** - *Cantina Colonella 2009 - Abruzzo* \$8 / \$11 / \$32

**Sangiovese** - *Fattoria Zerbina, "Ceregio" 2009 - Emilia Romagna* \$10 / \$14 / \$40

**Cabernet Franc** - *Clos de la Lysardière, Chinon, 2009 - Loire Valley* \$11 / \$15 / \$44