

APERITIVO HOUR

AT THE BAR

available from 5-6:30PM

SALUMI BOARD \$24

HOUSE MADE SALUMI WITH SEASONAL ACCOMPANIMENTS

PIZZETTA \$22

BURRATA DI PUGLIA, MORTADELLA, SICILIAN PISTACHIO

SEASONAL OYSTERS* 3 FOR \$12

HOUSE MADE CHORIZO, LEMON AIOLI, BREADCRUMBS, PECORINO

- OR -

CHILLED WITH GIARDINIERA MIGNONETTE

GNOCCO FRITTO \$18

WHIPPED TALEGGIO, PROSCIUTTO, PARMESAN

SPINACH GNOCCHI \$16

BROWN BUTTER & RICOTTA SALATA

ALMOND TORTELLINI \$16

ALMOND RISOTTO, TRUFFLE BUTTER, PARMESAN

SPUNITINI 3 FOR \$22

HERB ROASTED MIXED NUTS \$8

ROSEMARY POTATO CHIPS \$8

MARINATED OLIVES \$8

WINE \$12

CHIANTI RESERVA, TORRI GUELFE

SOAVE, VILLA SAN ZENO

COCKTAILS \$12

APEROL SPRITZ

NEGRONI

OLD FASHIONED

SELECTED BEERS \$8

STELLA ARTOIS

MICHELOB ULTRA

SIERRA NEVADA HAZY LITTLE THING IPA