

APERITIVO HOUR

at the bar

(available from 5p-6:30p daily)

SALUMI BOARD 24

HOUSE MADE SALUMI WITH SEASONAL ACCOMPANIMENTS

PIZZETTA 18

BLACK PEPPER, ROSEMARY, BURRATA

SEASONAL OYSTERS* 3 FOR 12

GRILLED WITH GARLIC BUTTER & CRISPY PROSCUITTO

OR

CHILLED WITH GIARDINIERA MIGNONETTE

FIG CAMELLE 15

GORGANZOLA FONDUTA & SABA

SPINACH GNOCCHI 16

BROWN BUTTER & RICOTTA SALATA

SMOKED POTATO CULURGIONES 16

LEMON GARLIC BUTTER & GREMOLATA

WINE 12

CHIANTI RESERVA, TORRI GUELFE

SOAVE, VILLA SAN ZENO

COCKTAILS 12

APEROL SPRITZ

NEGRONI

OLD FASHIONED

SELECTED BEERS 8

STELLA ARTOIS

MICHELOB ULTRA

BIG DOGS, DOG DAZE HAZY IPA