

# HAPPY HOUR

(from 3 pm to 6 pm)

## food

### BREAD 3

grilled rustic white bread, taggiasca e.v.o. calabrese spread

### CHARCUTERIE 16

daily selection of only meats



### CASTELVETRANO & TAGGIASCA OLIVES 5

orange zest, fennel



### BURRATA STRACCIATA 9

creamy burrata, prosciutto, persimmon, pomegranate, micro basil



### FRESH BABY KALE 8

red and white quinoa, fennel, heirloom cherry tomatoes, manchego



### ROASTED VEGETABLES 8

endive, heirloom carrots, mushrooms, drizzled balsamic vinegar

### FRESH MOZZARELLA KNOTS 7

zucchini "scapece", heirloom cherry tomatoes, micro basil, black salt

### P.E.I. MUSSELS 13

san marzano tomato, fresh "peperoncino", n'duja sausage spread, grilled bread

### FILET MIGNON TARTARE 9

avocado, fresno chile pepper, capers, shallot, parmigiano, grilled bread

### CHICKEN MEATBALLS 9

light broth, artichokes

### PANZEROTTO PUGLIESE 8

fried savory pastry filled with tomato sauce and mozzarella cheese

### CHITARRA "CACIO E PEPE" 10

pepper, extra virgin olive oil - tossed with *pecorino romano*

### TORTELLINI 11

mushrooms, light cream, truffle oil - tossed with *bella lodi cheese*

### DOUGHNUT SANDWICH 9

stracciatella cheese, marinated zucchini, arugula, prosciutto



### SICILIAN FLATBREAD 9

marinated eggplant, olives, capers

### CHICKEN "SCHINITZEL" 10

breaded chicken breast, cucumbers, tomatoes, olives, onion, feta cheese

### ONION RINGS + FRENCH FRIES 7

ketchup & spicy aioli

### ARANCINI 7

rice & cheese balls with peas, touch of tomato sauce

## drinks

### SELECTION OF WINES BY THE GLASS 7 (6 oz)

check with your bar server

### PERONI NASTRO AZZURRO 4 (13 oz)

draft

gluten free pasta and pizza available for \$ 3 extra charge  
not 100% gluten free environment  
please inform your server of any allergies  
tap water served upon request // flat or sparkling mineral water 5

"happy hour" only for people seating at the bar with no reservation