

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

RAVIOLO BROCCOLINI 10

single raviolo, cherry tomatoes sauce, shaved raspadura cheese

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

special 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