



DRINKS

<u>Cocktails</u>	\$7 each	<u>Vermouth & Sherry</u>	<u>Spirit Free</u>	\$5 each
Meadow Collins		house bianco blend	\$5	House Made Kombucha
strawberry aperitif hay herb soda		matthiasson "flora" no.7	\$12	rotating flavor
Cosmopolitan, Tamed		baldoria amber	\$12	Herb Soda
cranberries salers italicus		house rosso blend	\$5	daisies signature
Medlano Torino		esule exile	\$6	Best Day Brewing "Kolsch"
medlar fruit red bitter dry		oscar 697 rosso	\$6	non alcoholic beer
vermouth		ostinato secco marsala	\$5	
		isabella cream sherry	\$5	

ASSORTI

assortment of nibbles, two petite fortified pours and two 5oz glasses of wine per selection.
designed to serve two guests. ask your bartender about other party size options.

<u>Mezzogiorno</u>		\$30
el capricho anchovies, foccacia, esule exile vermouth, and cataldo calabretta "cirò" rosato		
<u>Costa</u>		\$40
cdc scallops in galician sauce tin, gnocco fritto, oscar 697 rosso, and sorelle bronca "modi" prosecco		
<u>Spagna</u>		\$50
cdc octopus tin, simple green salad, ostinato secco marsala, and elena fucci "verha rosso"		
<u>Elegante</u>		\$115
onion dip+, golden kaluga caviar+, el capricho sturgeon in olive oil tin, house bianco vermouth blend, and schramsberg blanc de blanc 375ml bottle		

WINE

Sparkling

Sorelle Bronca "Modi" Prosecco	\$8
Glera: Veneto, NV	
ISC "Ombre" Rosé	\$7
Chambourcin: Illinois, 2023	

White Wines

Bianco di Morgante	\$7
Nero d'Avola: Sicily, 2024	
Masseria Li Veli	\$8
Verdeca: Puglia, 2024	

Orange/Rosé

Specogna Ramato	\$8
Pinot Grigio: Friuli, 2020	
Cataldo Calabretta "Cirò" Rosato	\$7
Gaglioppo: Calabria, 2024	

Red Wines

Willful Pinot Noir	\$10
Pinot Noir: Oregon, 2023	
Elena Fucci "Verha Rosso"	\$7
Aglianico: Basilicata, 2025	



HAPPY HOUR

OFFERED FROM 3PM TO 5PM TUESDAY-SATURDAY

Caviar Supplement for

Onion Dip

smoked trout roe+	\$12
golden kaluga+	\$48
osetra reserve+	\$65
beluga hybrid+	\$95

SNACKS

Gnocco Fritto	\$5	Fritto Misto	\$12
cool ranch		cheese curds seasonal veg	
Simple Green Salad	\$11	tarragon aioli+	
leafy greens pecorino		Onion Dip	\$7
"wishbone" vinaigrette		house made ruffles+	

CHEESE

loz | served with crackers and daisies honey
\$15 for all three

Pecorino Gregoriano	\$5	Pecorino Primo Sale	\$5	Pecorino Brigantaccio	\$6
soft bloomy tangy		semi-firm salty floral		earthy nutty bran	

TINNED SEAFOOD

Real Conservas

scallops in brine (150g) \$32

ABC+

john dory in mint sauce (120g) \$26
octopus in caldeirada sauce (120g) \$30
small squids in curry sauce (120g) \$28
mackerel fillets in moqueca sauce (120g) \$20
small sardines in brava sauce (120g) \$20
trout fillets in dill and pickle sauce (120g) \$20

El Capricho

cantabrian cold pressed anchovies (8pcs) \$12
sturgeon in olive oil (110g) \$24
white tuna slices in sunflower oil (110g) \$18
white tuna fillets in olive oil (210g) \$24

Conservas de Cambados

baby eels in olive oil (120g) \$38
octopus in galician sauce (111g) \$20
small scallops in galician sauce (111g) \$16
squids in ink (111g) \$16
small sardines in olive oil (115g) \$14