



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.

Mezzogiorno		\$30
el capricho anchovies, foccacia, esule exile vermouth, and cataldo calabretta "cirò" rosato		
Costa		\$40
cdc scallops in galician sauce tin, gnocco fritto, oscar 697 rosso, and sorelle bronca "modi" prosecco		
Spagna		\$50
cdc octopus tin, simple green salad, ostinato secco marsala, and elena fucci "verha rosso"		
Elegante		\$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	
Paysan Rosé	\$7
Mouvèdre, Cinsault, Grenache: California, 2025	

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

cool ranch

\$5

Simple Green Salad

leafy greens | pecorino |

"wishbone" vinaigrette

\$11

Fritto Misto

cheese curds | seasonal veg |

tarragon aioli+

Onion Dip

house made ruffles+

\$12

\$7

CHEESE

loz | served with crackers and daisies honey

\$15 for all three

Pecorino Gregoriano

soft | bloomy | tangy

\$5

Pecorino Primo Sale

semi-firm | salty | floral

\$5

Pecorino Brigantaccio

earthy | nutty | bran

\$6

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

\$20

(120g)

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