

HAPPY HOUR

5:00pm - 7:00pm

8. Beverages

COCKTAIL CREAZIONE

CIN CIN ASINO

Tito's Vodka, Branca Menta,
Ginger Beer & Mint

DAQUIRI DELLA PIAZZA

Cruzan Aged White Rum,
The Don's Mix,
Fresh Lime Juice

QUINA & GIN

Vicario Quina Liquore,
Hayman's Old Tom, Tonic, Soda
& Grapefruit Zest

LAST OF THE OAXACANS

Maguey Mezcal, Pineapple
Chartreuse, Luxardo Il
Maraschino, Habanero

ST. AGRESTIS SPRITZ

Brooklyn Amaro,
Citrus Siciliano, Prosecco
& Soda

TORINO-MILANO

Contratto Aperitivo Bitters,
Cocchi Vermouth di Torino

BEER & WINE

BIRRA

Six Point 'Crisp' Pilsner

BIANCO

Orvieto Classico,
Palazzone
The Evelyn Vignarco 2017
(Umbria)

ROSSO

Citto, Castello di Volpaia
Sangiovese 2016 (Toscana)

STUZZICHINI

SNACKS TO SHARE

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5. EACH

VERDURE FRITTE
Batter-Fried Spring
Vegetables & Lemon Aioli

SUPPLI
Tomato & Mozzarella

MOZZARELLA EN
CARROZZA
Fried Mozzarella &
Anchovy Butter

TIGELLE
Flatbreads with Savory Spreads

Smoked Salmon
Crème Fraiche & Dill

Charred Eggplant

Chicken Liver Paté
Marsala & Pistachios

FOCACCIA
Leonelli Sourdough & Tomato

PICCOLI PIATTI

10. EACH

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AFFETTATI MISTI
Prosciutto, Speck, Salame,
Soppressata Piccante, Mortadella,
Giardiniera & Mustard

BURRATA
Mushroom Conserva
& English Peas

FORMAGGI
Rusticapra, Pecorino Calabrese,
Casatica, Gorgonzola with Condimenti
& Multi-Grain Bread

BEEF & PORK MEATBALLS
Marinara & Parmigiano Reggiano