



# HAPPY HOUR

*from 3:30 P.M. to 6:30 P.M.*

## **POLPETTE**

*Roseda angus beef meatballs, red peppers & Greek yogurt sauce, caramelized pearl onions, micro salad*

6

## **SUPPLI'**

*Saffron rice balls, scamorza, lemon zest, spiced carrots & squash vellute'*

6

## **CALAMORO ARROSTO**

*Grilled calamari, Romagnolo style, bread crumbs, herbs, sweet potato cream, squid ink vinaigrette, micro salad*

8

## **BARBABIETOLA**

*Gold & red beets, burrata, basil coulis, micro salad, pickled onion*

7

## **CAPRESE COMPOSTA**

*Cherry tomato, basil pesto, buffalo mozzarella, green onion, radish, crispy smoked pancetta, balsamic reduction*

6

## **COPPA E FICHI**

*Spicy coppa, figs & almond sauce, buffalo mozzarella & micro-greens.*

7

## **APERITIVO LA TOMATE**

### **"VASSOIO"**

*Italian style aperitif, w/ daily selection of cold cut, olives, stuffed puff pastry, panzerotto, grissini, etc*

12

### **"ASSAGGI"**

*Selection of five items from the above menu*

24

### **"APERICENA"**

*Tasting of six items from the above menu plus one pasta & two items selected by the Chef*

48

— add Spritz 6 —

## **DRINKS**

### **Negroni**

*Equal parts of gin, Campari & sweet vermouth*

7

### **Prosecco or Spritz**

8

### **Beers**

*Budwieser or Bud Light 3; Peroni or Moretti 4*

### **Wine**

*White: Pinot Grigio 6, Sauvignon Blanc 7*

*Red: Chianti 6, Pinot Noir 7*

### **Cocktail**

*House brand cocktails, Manhattan & martini.*

7

**JOIN US ON MONDAYS: HAPPY HOUR ALL NIGHT AT THE BAR + HALF BOTTLE OF WINE W/ DINNER**

**We proudly serve local & naturally raised products wherever is possible.**