Aperitivo HOUR

INDACO

MONDAY – FRIDAY | 4 - 6 P.M.
SATURDAY + SUNDAY | 3 - 5 P.M.

WARM MARINATED OLIVES – 5
Coquillo, Gordal, Arbequina, citrus, olive oil

POLPETTE – 8
certified angus beef, basil, parmesan, Providence Farm pork, San Marzano DOP tomato

LITTLE GEM LETTUCE* – 8
caesar, parmesan, garlic breadcrumbs, cured egg yolk

ITALIAN SALAD – 10
mixed greens, soppressata, provolone, pickled peppers, cucumbers, olives, creamy Italian dressing

MARGHERITA – 12
San Marzano DOP tomato, mozzarella, basil, parmesan

SPICY SOPPRESSATA – 13
San Marzano DOP tomato, mozzarella, basil, honey

PROSCIUTTO DI PARMA – 18
parmesan, honey, house made pickles, flatbread

PIZZA OF THE WEEK – 15
Chef's Choice

DRINK SPECIALS

$2 off Spritz
$2 off Beer
includes: cans, and drafts
excludes: domestics

$8 House Red/White Wine
$10 Negroni
$10 Bellini

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