



HAPPY HOUR

DAILY • 3:00 - 6:00PM | BAR AREA ONLY

• CICHETTI •

8 EACH

OCTOPUS BITES

crispy fingerling potatoes, celery,
red finger chiles, white wine,
aged balsamic GF

GARLIC ROLLS

mozzarella, parmesan,
house marinara, garlic butter

TRUFFLE POTATO SKINS

lemon garlic aioli

WAGYU BEEF MEATBALLS

ricotta, basil, polenta bread

PIZZA 12

BUFALA MARGHERITA

tomato sauce, mozzarella

PIZZA ALLA VODKA

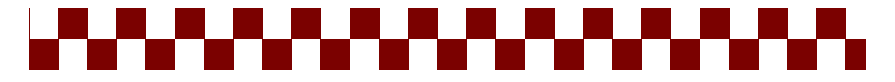
charred red onion, mozzarella, basil VG



GF: Gluten Friendly

An 18% gratuity is added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions. black-out dates may apply





• CLASSIC COCKTAILS 9 •

MARTINI

vodka or gin

ESPRESSO MARTINI

vanilla vodka, kahlua, espresso

COSMOPOLITIAN MARTINI

vodka, orange liqueur, cranberry, lime

OLD FASHIONED

bourbon, demerara, bitters

PALOMA

blanco tequila, grapefruit, lime

SANGRIA

white

Specialty Cocktails 9

N° 6

grey goose essences strawberry & lemongrass,
orange liqueur, lemon, prosecco

N° 15

absolut vodka, cherry lavender, lime,
peychaud's bitters

LIMONCELLO SPRTIZ

house-made limoncello, prosecco

ZERO PROOF 8

SIENA SMASH

cherry lavender, lemon, luxardo cherries

Wine 10

Chianti, Querceto, Tuscany, ITA

Chardonnay, Principi di Butera, Sicily, ITA

Malbec, Santa Julia, Mendoza, ARG

Pinot Grigio, Lunardi, Delle Venezie, ITA

