



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

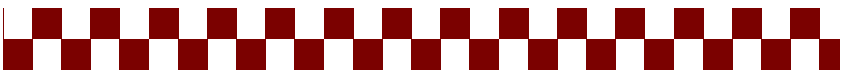
PIZZA ALLA VODKA

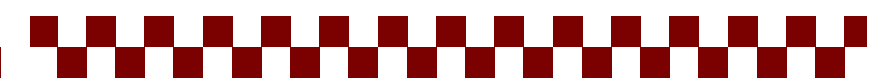
charred red onion, mozzarella, basil VG



GF: Gluten Friendly

*An 18% service charge will automatically be added to all 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

