

IL CERVO
Sunday-Friday | 4-6p
HAPPY HOUR

\$4 PERONIS + PBRS

Peroni Nastro Azzurro **Italian Pale Lager**
Roma

Pabst Brewing Co. **Blue Ribbon Lager**
Milwaukee

\$6 NEGRONIS
+ VENETIAN SPRITZES

all spritzes may be prepared low-ABV upon request

classic negroni

twisted path gin, campari, sweet vermouth, rocks

kingston negroni

la favorite rum, campari, sweet vermouth, rocks

mezcal negroni

nosotros mezcal, aperol,
cocchi americano aperitif, rocks

aperol [bittersweet orange]

italicus [herbaceous bergamot]

hugo (sweet elderflower)

\$8 SELECT WINES BY THE GLASS

Tiefenbrunner Pinot Grigio 2022, Trentino-Alto Adige

Pierpaolo Pecorari Sauvignon Blanc 2023, Friuli-Venezia Giulia

Diatom Chardonnay 2023, Santa Barbara County

Ken Wright Pinot Noir 2023, Willamette Valley

Scarpetta Cabernet Franc 2021, Friuli

\$6 SNACKS

crisped roman artichokes
marinated artichokes, crispy polenta tempura, lemon aioli*

fried castelvetro olives

pickled banana peppers, lemon-saffron aioli*

medjool dates

italian sausage stuffing, applewood bacon, piquillo pepper sauce

mixed greens

house-made giardiniera, ricotta salata, crispy buckwheat, sherry-mustard vinaigrette

roasted garlic focaccia

mascarpone fontina fonduta, garlic confit

A 20% gratuity will be added to parties of 6 or more.

Our kitchen is not an allergen-free environment. Notify your server of any allergies.

**Consuming raw or undercooked eggs and meats increases the risk of foodborne illnesses and will be served only upon customer request.*

