

HAPPY HOUR

SUNDAY - FRIDAY • 3-6PM

ANTIPASTI

ARANCINI

scamorza cheese, arrabbiata, fried prosciutto 3 ea

MINI WAGYU MEATBALLS

roasted tomato sauce, bellwether ricotta 12

HOUSEMADE SLIDERS*

4 ea

MINI TAVERN BURGER

truffle aioli, balsamic caramelized onions,
arugula, fontina

SEA BASS MILANESE

lemon caper aioli

BRUSCHETTA

8 ea VG

CLASSIC

marinated tomatoes, basil, balsamic reduction

TOMATO & BURRATA

basil oil

MUSHROOM

whipped goat cheese, truffle honey

PIZZA

12 ea

MARGHERITA

mozzarella, tomato, fresh basil

BURNT PEPPERONI

tomato sauce, mozzarella, red chiles

VG: VEGETARIAN

GF: GLUTEN FRIENDLY

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

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.

COCKTAILS

CLASSIC MARTINI

vodka, dry vermouth, lemon twist 9

ESPRESSO MARTINI

vanilla vodka, kahlua, espresso 9

STRAWBERRY SPRITZ

vodka, strawberry, lemon, brut 12

PINEAPPLE LIMETTA

silver tequila, pineapple, lime 11

ROSSO OLD FASHIONED

four roses bourbon, cherry, vanilla, demerara 12

ZERO PROOF

LAVENDER BRAMBLE

blueberry lavender, lime,
lemon, blackberries 9

