

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

A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options. An 18% gratuity charge will be added to all parties of six or more.

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

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

