

# 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**

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. 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.

\* 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

