

# HAPPY HOUR

EVERY DAY • 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

### WAGYU MEATBALL

bellwether ricotta, pomodoro sauce

## 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 9

## **CLASSIC MARTINI**

vodka, dry vermouth, lemon twist

## **ESPRESSO MARTINI**

vanilla vodka, kahlua, espresso

## **OLD FASHIONED**

four roses bourbon, demerara, bitters

## **LIMONCELLO SPRITZ**

house-made limoncello, mint, prosecco

## **PINEAPPLE LIMETTA**

tequila, pineapple, lime

# **ZERO PROOF**

## **LAVENDER BRAMBLE**

blueberry lavender, lime,  
lemon, blackberries

