

## HAPPY HOUR | APERITIVO

### SPECIALTY COCKTAILS 9

#### Champs de Fraises

Sparkling Wine with Strawberry Confiture, Elderflower Liqueur, Citrus Bitters & Earl Grey Tea

#### The FIG & OLIVE

Muddled Grapes, Basil, Lemon Juice, New Amsterdam Gin, Lillet Blanc

#### The Souflower

Gin, Rosemary, Honey, Lemon Juice, Aquafaba Foam & Lavender Bitters

#### Rossellini

Passion Fruit Vodka, Blood Orange Juice, Lime Juice

#### Cucumber Cosmo

Organic Cucumber Vodka, Elderflower Liqueur, Cucumber Purée, Lime Juice

#### Pear Sangria

White Wine with Fresh Pear, Amaro Liqueur, Lillet Blanc & Cinnamon

#### Rosé Sangria

Rosé Wine, Pamplemousse Liqueur, Cranberry Juice, Grapefruit & Raspberry Garnish

### HOUSE MIXED COCKTAILS 8

### BEER 7

### WINE BY THE GLASS

#### SPARKLING WINE

Cava – Loxarel, Brut 8  
Penedes, SP NV. *Grapefruit, Floral, Creamy*

#### WHITE

Pinot Grigio – Barone Fini 7  
Valdadige, IT. *Floral, Crisp, Fresh*

Chardonnay – Tormaresca 8  
Puglia, IT. *Citrus, Vanilla, Mineral*

#### ROSÉ

Tempranillo – Marques de Caceres 8  
Rioja, SP. *Red Fruit, Bright, Fresh*

#### RED

Sangiovese Blend – Florentia Chianti, 8  
Tuscany, IT 2015. *Black Cherry, Dark Chocolate, Bright*

Tempranillo – Valserrano, Crianza 9  
Rioja, SP. *Red Fruit, Soft Tannins, Smooth*

Aperitivo is available every day  
at the bar from 3PM to 7PM

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### TASTING & SHARING PLATES

—9—

#### Roasted Cauliflower

Roasted Cauliflower, topped with Pine Nuts & Garlic Emulsion.

#### Mushroom Croquette

Truffle Aioli, Parmesan.

#### Truffle Fries or Skinny Fries

#### Arancini

Fried Risotto Stuffed with Seasonal Mushrooms & Served with Truffle Aioli and Grated Ricotta Salata.

#### Salmon Crudo\*

Scottish Salmon, Pomegranate, Grapefruit Segment, Pink Peppercorn, Citrus Dressing.

#### Mosaic of Vegetables

Golden Beets & Baby Carrot Carpaccio, Ricotta, Lemon Thyme, Micro Cilantro, Pistachio, Picholine Dressing

—11—

#### Beef Carpaccio\*

Grass-fed Beef with Spiced Tomato Compote, Parmesan, 18 Year Balsamic, Arbequina Oil.

#### Short Rib Sliders

Balsamic Braised Short Rib, Fontina Cheese, Horseradish Cream, Green Apple & Caramelized Onions Served on Brioche.

—13—

#### Cheese Board\*

Selection of Five Artisan Cheeses, F&O Tapenade, Fig Jam, Marcona Almonds, Mixed Olives, Toast

#### Charcuterie Board

Selection of Four Meats, Cornichons, Pickled Carrot, Pickled Red Onion, Whole Grain Mustard & Toast

### F&O SIGNATURE CROSTINI

3 FOR 10 | 6 FOR 18

SERVED ON A CHOICE OF POLENTA CRISP, ZUCCHINI OR FOCACCIA

Forest Mushroom

Gorgonzola

Manchego

Marinated Shrimp

Burrata

Smoked Salmon

Goat Cheese

Prosciutto

Beef Tartar\*

\*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese increases the risk of foodborne illness.