

HAPPY HOUR
FOOD



MONDAY - FRIDAY
4:00 – 6:00 PM

SPUNTINI

WARM HOUSEMADE PIZZA BIANCA
& FRANKIES 457 OLIVE OIL ... 6

MARINATED OLIVES ... 6

SALUMI & CHEESE TASTING ... 15
CHEF'S SELECTION OF SALUMI & CHEESES

SALADS

ROMAINE HEARTS WITH CAESAR SALAD DRESSING ... 10

LITTLE GEM, ESCAROLE, CASTELVETRANO OLIVES,
HERBS & SHALLOT VINAIGRETTE ... 10

CLASSICS

MEATBALLS WITH PINE NUTS & RAISINS ... 12

SWEET SAUSAGE
WITH ROASTED PEPPERS, ONIONS & POLENTA ... 15

PASTAS

CAVATELLI WITH HOT SAUSAGE & BROWNED SAGE BUTTER ... 15
GNOCCHI MARINARA WITH FRESH RICOTTA ... 15

HAPPY HOUR
DRINKS



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BOTTLES OF WINE ... 30

ONLY AVAILIBLE WITH FOOD PURCHASE

~ SPARKLING ~

PROSECCO (GLERA) – POGGIO COSTA NV VENETO, IT

LAMBRUSCO – CANTINA DELLA PIOPPA NV EMILIA-ROMAGNA, IT

~ WHITE & ROSÉ ~

CORTESE – CASTELLO DI TASSAROLO ‘ORSOLA’ GAVI 2024, PIEDMONT, IT

TEMPRANILLO – CONDE VALDEMAR BLANCO 2024 RIOJA, ES

PINOT NOIR (ROSÉ) – LUCASHOF 2025, PFALZ, DE

~ RED ~

SANGIOVESE – VOLIERO TOSCANA ROSSO 2024 TUSCANY, IT

BARBERA – LA MIRAJA ‘LE MASHE’ 2023 PIEDMONT, IT

CAB. SAUVIGNON – DELILLE CELLARS MÉTIER 2022, WASHINGTON, USA

WINES BY THE GLASS ... 10

FRANKIES COCKTAILS ... 10

BEER ... 4

SPRITZES... 8

APEROL W/ ORANGE & PROSECCO

CAMPARI W/ CHEERWINE & VANILLA

SARTI W/ LEMON & PROSECCO

BRAULIO W/ LIME & SALT

CYNAR W/ CRANBERRY & LAMBRUSCO

MARTINIS ... 8

OLIO

VESPER

LEMON DROP

ESPRESSO

TRADITIONAL