



## APERITIVO BITES\*

To be enjoyed from 3-6 PM in our bar areas only.

### OLIVE E FORMAGGIO 🍷 GF

House-marinated Castelvetrano olives, sharp provolone 10

### ROSEMARY PARMESAN FRIES 🍷 GF

House-infused rosemary oil, parmigiano, rosemary thyme sea salt 8

### SAVI MEATBALLS

Pomodoro, fresh mozzarella 4 each

### CLASSIC CAESAR GF

Crisp romaine, petite croutons, parmesan 9

### WHIPPED RICOTTA 🍷 GF

Pistachio crumble, house-made Calabrian honey 15

### CRISPY ARTICHOKEs 🍷 GF

Herb aioli, pepperoncini, parmigiano 15

### CALAMARI FRITTI

Fried squid, pickled pepper, lemon aioli, pomodoro 16

### JUMBO SICILIAN SLICE 🍷

Focaccia, San Marzano tomato sauce, mozzarella, fresh basil 11  
*limited availability*

### MARGHERITA PIZZA 🍷

San Marzano, grande mozzarella, evoo, Sicilian oregano, fresh basil 22

### PEPPERONI PIZZA

San Marzano tomato sauce, pepperoni, fresh mozzarella 24

### PROSCIUTTO DI PARMA + BURRATA GF

18 month aged Prosciutto di Parma, Italian handmade burrata, seasonal jam, focaccia 25

GF GLUTEN FRIENDLY 🍷 VEGETARIAN



## APERITIVO SIPS

To be enjoyed from 3-6 PM in our bar areas only.

### PREMIUM WELL SPIRITS 8

Tito's Vodka  
Bacardi Rum  
Bombay Gin  
Lunazul Tequila  
Dewars Scotch  
Bulleit Bourbon

### DRAFT BEER 6

Peroni  
IPA

### SIGNATURE COCKTAILS 13

### WINES BY THE GLASS

8.5 oz quartino for the price of a 5 oz glass

### WINES BY THE BOTTLE

25% OFF

### WE ARE BEYOND THRILLED

to have been awarded with the Wine Spectator Award of Excellence for 6 years in a row!



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THESE ITEMS MAY BE COOKED TO ORDER OR OFFERED UNDERCOOKED.