

il piatto
restaurant

Merenda

HAPPY HOURS ARE MONDAY - FRIDAY FROM 2:30 PM- 6:30 PM

BRUSCHETTA AL PARMIGIANO

Parmesan, Paprika Oil
\$5.95

BURRATA MOZZARELLA

Prosciutto di San Daniele, Cherry
Tomatoes & Balsamic Vinegar
\$13.95

BEET SALAD

Red & Golden Beets, Orange Segments,
Toasted Almonds, Cana de Cabra &
Balsamic Vinaigrette
\$9.95

CALAMARI FRITTI

Marinara & Spicy Tomato Sauce
\$12.95

POLPETTE

Beef Meatballs, Polenta
& Tomato Sauce
\$9.95

CHICKEN PARM CROSTINI

Striatta Bread, Mozzarella, Tomato
Sauce
\$9.95

ARANCINI

Stuffed w/ Mozzarella,
Mixed Mushrooms, Tomato Cream
Sauce, Truffle Oil
\$9.95

WHIPPED GOAT CHEESE & HONEY

Crostini, Topped with Olive Oil
\$8.95

V - Vegetarian | GF - Gluten Free | Vegan

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness*

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Cocktails

HAPPY HOURS ARE MONDAY - FRIDAY FROM 2:30 PM- 6:30 PM

\$8 Draft Beers

\$11 Glass of House of Red, White, Rose, or Sparkling Wine
\$12 Single Mix Rail Drinks & Specialty Cocktails

OLD FASHIONED

House Bourbon, Maple Syrup, Angostura
Bitters

ESPRESSO MARTINI

House Vodka, Galliano, Espresso

APEROL SPRITZ

Aperol, Prosecco, Club Soda

MOSCOW MULE

House Vodka, Lemon, Ginger Beer

NEGRONI

House Gin, Campari, Sweet
Vermouth

THICK AS THIEVES

Xicaaru Mezcal, Pear Syrup, Lemon,
Cardamom Bitters

GODFATHER

Villa Massa Amaretto, Scotch Whiskey

SANGRIA

Seasonal Sangria

VESPER

Barr Hill Gin, Vodka, Lillet Blanc

PASSION GURU

House Vodka, Cointreau, Lime,
Passionfruit Syrup

HAPPY CAMPER

Xicaaru Mezcal, Maple & Cranberry
Syrup, Amaranonino, Orange Bitters

LIMONCELLO MARTINI

House Vodka, Limoncello, Sugar Rim

A 20% service charge will be added to your bill. This charge goes entirely to
increasing the wages of our employees to above the current minimum wage
for all employees in DC. Tips are not expected, but always appreciated.