

TUES - FRI

APERITIVO HOUR

3-6PM

EATS

ROASTED CAULIFLOWER 5
miso marinade /
almonds

MUSSELS 8
spicy nduja / sherry cumin broth
/ toasted focaccia

CRISPY BRUSSELS 7
SPROUTS
vegan mushroom
xo sauce

HALF RIGATONI 11
BOLOGNESE
beef & pork bolognese,
pancetta, parmigiano

MARINATED OLIVES 5

SMASH BURGER 7.5
one 4oz beef patty with pepperoni
bbq sauce, pepperoncini aioli,
smoked mozzarella on a seeded bun

FOCACCIA OF THE DAY 6
chef's selection with marinara

MEATBALLS 7
pomodora sauce, creamy polenta

MEAT & CHEESE 8
speck, camembert,
pickled veggies, spreads and
gnoccho fritto

// all eats served tapas-style,
as they are ready //

take any bottle of house wine home for \$11

DRINKS

HOUSE WINE 7
//choose//
red / white / sparkling

+ SODA OR TONIC 7
//choose//
gin / vodka / tequila

SPRITZ **available boozeless 8
//choose//
• aperol
• cappelletti
• campari

SPRITZ FLIGHT 10

MILLER HIGH LIFE 3

SPAGHETT**available boozeless 7
high life, aperol, lemon

SEASONAL JÄGERITA 9
Jäger, seasonal fruit,
lime, dry curacao

NEGRONI **available boozeless 8
gin, campari, sweet
vermouth

SPICY MARGHERITA 8
tequila, fresh lime, cappelletti,
agave, orange liqueur,
calabrian tincture

ITALIAN MANHATTAN 8
rye, averna amaro, bitters