



HAPPY HOUR

Tuesday-Saturday 4-6pm

MOREL MUSHROOM CROSTINI	11
spring fava bean hummus, speck, ramps, chive vinaigrette	
MEATBALLS	12
baked ricotta, tomato sauce, baguette	
FRIED CALAMARI	10
arugula, sweet peppers, saffron aioli	
BLUE CRAB DIP	11
with pizza triangles leeks, bell pepper, white cheddar, dijon, béchamel, old bay	
YELLOWFIN TUNA POKE	12
avocado mousse, puffed rice, sea salt crackers, soy-citrus dressing	
CARAMELIZED SPANISH OCTOPUS	14
chimichurri, crispy polenta croutons	
WOOD OVEN-ROASTED CAULIFLOWER	12
romesco, almonds, parmigiana	
ROASTED BEETS	12
baby kale, mascarpone, pistachio, fresh herbs	
CLASSIC CHEESE	11
tomato sauce, mozzarella	
MARGHERITA	11
fresh mozzarella, basil	
ROASTED GARLIC-RICOTTA SALATA	11
rapini	
MUSHROOM	11
truffle, leek, mustard-scented béchamel, herbs, mozzarella	
FIG & BACON	11
caramelized onion, fontina, mozzarella	
MEATBALL	13
fresh mozzarella, tomato sauce, basil	
SOPPRESSATA	13
tomato sauce, thyme, calabrian chiles, mozzarella	
ITALIAN SAUSAGE	13
bell peppers, tomato sauce, lemon oil, mozzarella	
PEAR AND PROSCIUTTO	15
crème fraîche, smoked provolone, pistachio, raw honey	
CHARDONNAY	9
matchbook, california	
GRILLO	9
di giovanna, italy	
PINOT NOIR	9
millbrook, california	
BARBERA D'ASTI	10
cantine povero, italy	
NEBBIOLO	10
cantine povero, italy	
LEVANTE (PA)	4
cloudy & cumbersome NEIPA (5.9%)	
BIG OYSTER (DE)	4
hammerhead IPA (6.3%)	
STERLING PIG (PA)	4
shoat PILSNER (5%)	
STERLING PIG (PA)	4
orange street WHEAT (5.2%)	