



{ HAPPY HOUR }

BAR BITES

Marinated Olives & Parmigiano 8

Mushroom Risotto Mini Riceballs 7

Truffled Fries with Parmigiano 7

Sauteed Baby Artichokes with Basil Pesto 8

Mozzarella Caprese with Balsamic Reduction 9

(4) Clams, Pancetta, Garlic & Parsley 10

Shrimp Cocktail 16

Piadina: flatbread with prosciutto, ricotta, pistachio, honey & figs 12

1/2 Dozen Oysters: Cocktail Sauce & Mignonette 14

DRINKS

Cocktails with an Italian Spin

*Gin & Tonic
malfy limone gin,
elderflower tonic, lemon*

*Blood Orange Margarita
cimarron tequila, italicus,
blood orange, lime*

*Manhattan
bourbon, walnut bitters,
carpano antica vermouth*

*Amaretto Rosemary Sour
vodka, amaretto cansiglio,
citrus & fresh rosemary*

Barrel Aged Cocktail

Bartender's Seasonal Creation

Negroni Inspired

Classic Negroni / Boulevardier / Sbagliato

10

BEERS

All Selections Available

5

WINES

*Pinot Grigio | Sauvignon Blanc | Chardonnay | Rosé
Chianti | Pinot Noir | Cabernet*

9



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