

HAPPY HOUR

Weekdays in the bar | 4:00 PM - 6:00 PM

WINES BY THE GLASS

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CICCHETTI

\$8 each

Tuna Bruschetta

Red Chili Pesto , Basil Aioli

Zucchini Friti

Red Pepper Almond Dip, Oregano

Arancini

Smoked Scamorza, Pomodoro

Prosciutto Bruschetta

Truffle Whipped Ricotta

Pizzette

Cremini Mushroom or Charred Pepperoni

Prime Beef Meatballs

Roasted Garlic, Parmesan

Provolone Stuffed Peppers

Marinated Olives, Pecorino

SIGNATURE COCKTAILS

\$8 each

Spritz & Giggles

Giuliana Prosecco, Basic Vodka, Raspberry

Winter Old Fashioned

Sazerac Rye, Rosemary Clove Demerara, Angostura

RPM Negroni

Fords Gin, Poli Vermouth, Campari

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\$8 each

SPARKLING

Prosecco

Giuliana, Extra Dry, NV

WHITE

Pinot Grigio

Artiglio Bianco, Friuli Grave, '22

Sauvignon

Lavis, Tre Venezie, '21

Chardonnay

Colterenzio, "Altkirch", Alto Adige, '21

RED

Montepulciano d'Abruzzo

Campo dei Sogni, '21

Pinot Noir

Three Kings, Edna Valley, '21

Chianti Classico

Poggio delle Orecchie Perse, '20

Please advise the restaurant of any dietary restrictions and allergies when dining in or placing a carry out order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All items are subject to availability. | As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.