



Italian Happy Hour Menu

Sun-Fri 5-6:30pm

\$4 wells/\$4 house wine pours/\$3 Peroni

\$5 Fernet Branca

Anacardi Piccanti

Cashews toasted with cayenne, rosemary and sea salt 3

Olive Castelvetro

Castelvetro olives 4

Prosciutto Leporati

Cured "Leporati" Parma ham 6

Formaggi Tris

Chef's selection of three Italian cheeses 8

Polenta con Cinghiale

Fried polenta with wild boar sauce 8

Verdure Arrosto

Roasted, butternut squash, Yukon Gold potatoes, onion, carrot with rosemary 5

Cavolfiori Fritti

Fried cauliflower with herbed Cervia Sea salt 5

Penne al Pomodoro

(o Ragu)

Penne pasta with Pomodoro or Ragu 7

Insalata Mista della Casa

House mixed salad 3

DOLCE

(full dessert menu available in addition to the following)

Piadina con Nutella

Warm piadina bread with nutella for spreading 4

Aperitivi e Cocktail

House Aperitifs and Cocktails

Americano

Campari, Sweet Vermouth, Soda 7

Soprano

Cynar (artichoke digestivo), dry red vermouth 7

Sardinian

Montenegro, lemon, grapefruit bitters, prosecco 8

La Gradisca

Aviation Gin, St. Germain 10

Estate Thyme

Herradura Blanco, thyme infused simple syrup, fresh lime,
St. Germain elderflower liqueur 10

Lavender Lemon Drop

Vodka, lemon, lavender simple syrup 8

Autunno

Gin, Ramazzotti Amaro, Martini Bianco 8

Spritz

Aperol, Prosecco, Orange 8

Basilico

Citrus Vodka, Basil, Lemon 9

Limonata Vanil

Vanilla Infused Vodka, Limoncello,
Lavender Bitters, Lemon 9

Caipiroshka della Passione

Chili infused vodka, Lime, Passion Fruit 9

Cane da Caccia

Bombay Sapphire Gin, Grapefruit, Sage 9

Martini Affumicato

Hendricks Gin, Talisker, smoked olives
stuffed with gorgonzola 12

Mixologist: Naomi Campbell

Featuring fresh squeezed citrus and homemade infusions, garnishes, simple syrups and mixers

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