

Appertivo Happy Hour

4:00p.m.- 6:00p.m.

Food Specials

Sausage & Peppers \$10

Polidori Fennel Sausage, Fontina Cream, Tri Colored Peppers,
Cast Iron Baked, Grilled Ciabatta, Fines Herbs

Smoked & Grilled Wings \$13

House Made Calabrese Chili Buffalo Sauce, Herbs, Blue Cheese Dressing

Rosemary & Fig Flatbread \$8

Wood Fired Flatbread, EVOO, Garlic, Rosemary, Black Mission Fig, Goat Cheese,
Balsamic Reduction

Olives & Almonds \$8

Warm Castelvetro Olives with Spiced Marcona Almonds

Prosciutto Wrapped Asparagus \$9

18 Month Prosciutto di Parma, Asparagus, Shaved Parmesan

Spinach Artichoke Dip \$10

House Made, Cast Iron Baked, Grilled Ciabatta

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Drink Specials

\$6 Beer of the Week

\$8 Rose All Day Sangria

\$9 Limoncello Mule

\$10 Scotch Sour

\$11 Aperol Spritz

Sommelier Selection Wines

Cantina di Venosa, Verbo Rose \$8

Altavilla, Pinot Grigio \$ 10

Fontana Candida, Frascati \$9

Altavilla, Montepulciano di Abruzzo \$ 10

Baracchi O'lilo, Tuscan Blend \$11

Zardetto Prosecco, Brut \$10

Bisol "Jeio" Brut Rose \$11

