



ORA  
*aperitiva!*  
happy hour



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FROM THE



*bar*

- WINE 7  
chardonnay  
cabernet  
sparkling
- BOTTLED BEER 6
- WELL DRINKS 7
- COSMOPOLITAN 8
- APEROL SPRITZ 8
- RED SANGRIA 8
- LIMONCELLO SPRITZ 8

ITALIAN INSPIRED:

- PIZZA MEDITERRANEAN 10  
garlic, cherry tomatoes, feta, spinach
- GARLIC CHEESE BREAD 9  
sourdough, garlic spread, asiago
- MEATBALLS 14  
homemade meatballs(3), marinara sauce, fresh mozzarella
- PANZEROTTI 14  
italian dough, mozzarella cheese, basil, tomato (3)
- OLIVE ALL'ASCOLANA 7  
panko breaded olives, ground beef
- CROQUETTES 9  
goat cheese, fig marmalade

SEA BITES:

- CALAMARI 10  
cocktail sauce, tartar sauce
- MEDITERRANEAN MUSSELS 13  
tomato garlic broth, toasted crostini clams and mussels mixed +1
- CRAB ARANCINI 12  
risotto, dungeness crab, panko, calabrian aioli (3)
- OYSTERS 10  
steamboat oysters (6), cocktail sauce, mignonette
- PANCETTA WRAPPED PRAWNS 12  
prawns (4), pancetta, beurre blanc

OTHER FAVORITES:

- SOUP OF THE DAY 7
- CAJUN WINGS 10  
cajun sauce, ranch side, celery, carrots
- SHOE STRING FRIES 6  
garlic fries +\$2  
truffle fries + \$2
- BEEF SLIDERS 9  
cheddar, tomato, onion, pickle

AVAILABLE TUESDAY - FRIDAY: 3 PM - 5 PM  
NO DISH SUBSTITUTIONS

GREENS:

- FUNGHI TRIFOLATI 9  
sautéed mushroom medley, parsley, garlic
- ARTICHOKE HEARTS 10  
crispy artichoke hearts, roasted garlic aioli
- CAESAR SALAD 7
- MIXED GREENS SALAD 7

HAPPY HOUR: bar & patio only (no happy hour in the main room), no dish substitutions, dine in only, walk in guest only, no reservations accepted for happy hour dining, 2 hour dining experience limit, happy hour is excluded on holidays, 20% gratuity 6+, parties can split checks max our ways. Some entrees may contain raw or uncooked meats, poultry\* Not all ingredients are listed, notify your server of all allergies.

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