



ORA
aperitiva!
happy hour

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 10
homemade meatballs(3), marinara
sauce, fresh mozzarella

MINI CALZONES 9
italian fried dough, mozzarella
cheese, basil, tomato (3)

CROQUETTES 9
goat cheese, fig marmalade

MOZZARELLA STICKS 10
handmade mozzarella sticks,
marinara, ranch

SEA BITES:

FRITTI MISTI 10
calamari and prawns
cocktail sauce, tartar sauce

CRAB CROQUETTES 12
potato, 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, lettuce, 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 four 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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