

HAPPY HOUR

ALL DRAFT BEER AND WINE IS HALF-OFF

TUES-SAT | 3-5PM

Bruschetta – \$7 each

- Roasted beet, whipped goat cheese, sweet onion relish
- Poached pear, house ricotta, prosciutto
- Marinated tomato, arugula pesto, balsamic glaze

Arancini – \$7

saffron risotto, mozzarella, pecorino – served with marinara and Calabrian pepper jelly

Happy Hour Charcuterie – \$12

chefs selection of cured meats and cheese, marinated olives, Calabrian pepper jelly, house ciabatta

Marinated Olives – \$8

olive oil, garlic, lemon zest

Truffle Fries – \$9

fries, parmesan, truffle oil

Blistered Shishitos – \$8

garlic aioli, caramelized lemon, maldon sea salt

Crispy Brussels – \$8

brussels, goat cheese, Calabrian honey

Margherita Pizza – \$12

san Marzano tomato, basil, fresh mozzarella