

Happy Hour only Available in The Bar/lounge

ANTIPASTI

Olive Marinate

\$6.00

mixed olives | thyme | olive oil

Insalata di Caesar

\$7.00

heart of romaine | white anchovies | parmesan | house-made croutons

Salsiccia Pizza

\$12.00

red sauce | italian sausage | pepperoni | fresh mozzarella

Margherita

\$12.00

red sauce | basil | fresh mozzarella

Mandorle Olio d'Oliva

\$6.00

olive oil | almonds | rosemary salt

Piatto di Artigianale

\$10.00

selection of cured meats | cheeses | house giardiniera

Pizza al Funghi

\$12.00

white sauce | wild mushroom | fresh mozzarella | calabrian chili honey | arugula

LOCAL DRAFT BEERS

\$5

Tivoli "Bohemian Pilsner Girl" - Denver, CO

Odyssey Beerwerks "Ghost Drifter" Pale Ale - Arvada, CO

Odell Brewing Co. American IPA - Fort Collins, CO

New Belgium "Voodoo Ranger" Jucy Haze IPA - Fort Collins, CO

WINES BY THE GLASS

\$7

Prosecco, Caposaldo, Veneto, Italy

Vinho Verde, Casal Garcia, Portugal

Pinot Grigio, Tiamo, Veneto, Italy

Chardonnay, Hess, Sonoma Coast, California

Corvina Blend, Gran Passione, Veneto, Italy

Chardonnay, poppy, santa barbara, ca

Pinot Noir, Angeline, California

Cabernet Sauvignon, balance, western cape, south africa

Nero d'Avalo, prodigo, sicily, italy

APERTIVO

Panzano Spritz

-choice of one- limoncello, contratto liqueur, st. germain
