

DEVILED EGGS **V** 15

black truffle

FOCACCIA PROSCIUTTO E BURRATA 12

prosciutto and burrata on top of a focaccia, entimio olive oil

PARMIGIANO REGGIANO CHUNKS **V** 9

MEDITERRANEAN OLIVES **V** 8

marinated with fennel seeds, lemon and italian herbs

EGGPLANT AND BELL PEPPER CAPONATA **VG** 7

roasted with tomato and entimio extra virgin olive oil

MUSHROOM AND FETA BRUSCHETTA & SALAD 12

toasted bread, feta cheese, mushroom trifolati, greens

CRISPY ARANCINI **V** 6

marinara dipping sauce

CRISPY BRUSSEL SPROUTS **V** 10

shaved parmigiano, texas honey

CHARCUTERIE PLATE 18

bresaola, Italian salami, pistachio mortadella,
Levoni Parma prosciutto, grilled bread, olives & pickles

CHEESE PLATE 18

Gorgonzola, local goat cheese, Ubriaco, parmigiano,
grilled bread, dry fruit, honey, candied pecan

CRISPY CALAMARI 13

marinara dipping sauce

Tuesday to Friday | 4-6 pm

APERITIVO HAPPY HOUR



FOLLOW US

BEVANDE

HOUSE WINE BY THE GLASS 10

white, red, prosecco

BELLINI + MIMOSAS 11

DOMESTIC BEERS 5

COCKTAILS

APEROL SPRITZ 12

ITALIAN OLD FASHION 12

maker's mark, amaro, bitters

NEGRONI 12

gin, campari, vermouth

PIEDMONT PALOMA 12

tequila, cocchi americano rosso, lime, grapefruit

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