



Social Hour

MONDAY-FRIDAY | 2-6PM

APERITIVO

CROSTINI DI GAMBERI ARRABIATA

Crispy shrimp, spicy tomato sauce, smokey labneh, dill & fennel pollen

\$9

CAPONATA SICILIANA

Eggplant, celery, capers, onions, green olives, tomatoes, basil, pine nuts & Calabrian chili (*v), ciabatta crostini

\$10

MARGHERITA PIZZA

Tomato, basil, mozzarella di bufala, fior di latte, EVOO, pepperoncini-Calabrese, Parmigiano-Reggiano (*vg)

\$10

SUPPLI AL TELEFONO

Lightly fried risotto balls stuffed with mozzarella, creamy salsa verde

\$3/each

POLPETTE D'AGNELLO

Baked lamb meatballs with tomato basil sauce

\$4/each

FRITTO MISTO

Lightly fried squid & shrimp, capers, pepperoncini Calabrese, parsley, lemon, paprika & saffron aioli

\$12

RICOTTA DI PECORA

Whipped sheep's milk ricotta, warm spicy honey, fried garlic, black pepper, pepperoncini Calabrese, mint, toasted ciabatta (*vg)

\$9



APERITIVI

BEERS \$7

Peroni | Heineken | Dos Equis | 6666 Hazy Sessions IPA

SPECIALTY COCKTAILS \$10

BERGAMOT MARGARITA

Patrón Silver Tequila, Fresh Lime Juice, Italicus Bergamot Liqueur, Agave

AMARETTO SOUR

George Dickel Rye, Amaretto, Turbinado, Lemon, Egg White, Angostura

DARK HORSE

Tullamore D.E.W., Cinzano Sweet Vermouth, Benedictine, Turbinado

ESPRESSO MARTINI

Ketel One Vodka, Maven Cold Brew, Mr. Black Coffee Liqueur, Vanilla Syrup

RANCH WATER

Espolon Blanco Tequila, Fresh Lime Juice, Fever Tree Club Soda

WINES BY THE GLASS \$10

GAMBINO 'GOLD', PROSECCO SUPERIORE, *Valdobbiadene N.V*

GAMBINO 'IL MASSO', PINOT GRIGIO, *Friuli*

STEMMARI 'TERRE SICILIANE', ROSÉ, *Sicily*

STEMMARI 'TERRE SICILIANE', NERO D'AVOLA, *Sicily*