

# HAPPY HOUR

MONDAY - FRIDAY • 3-6PM

## ARANCINI

scamorza cheese, arrabbiata, fried prosciutto 3 ea

## BRUSCHETTA

8 ea VG

### CLASSIC

marinated tomatoes, basil, balsamic reduction

### TOMATO & BURRATA

basil oil

### TRUFFLE MUSHROOM

roasted mushroom medley, truffle oil

## HOUSEMADE SLIDERS\*

4 ea

### WAGYU BEEF MEATBALL

bellwether ricotta, pomodoro sauce

### MINI TAVERN BURGER

truffle aioli, balsamic caramelized onions,  
arugula, fontina

### SEA BASS MILANESE

lemon caper aioli

**VG: VEGETARIAN**

**GF: GLUTEN FRIENDLY**

*Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.*

*An 18% gratuity charge will be added to all parties of six or more. A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.*

*\* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.*

# DRINKS

## CLASSIC MARTINI

vodka, dry vermouth, lemon twist 9

## ESPRESSO MARTINI

vanilla vodka, kahlua, espresso 9

## STRAWBERRY SPRITZ

vodka, strawberry, lemon, brut 11

## PINEAPPLE LIMETTA

gran centenario plata, pineapple, lime 11

## SICILIAN OLD FASHIONED

rittenhouse rye, amaretto, bitters 12

## SOMMELIER SELECTION

pax, mourvedre/grenache, the vicar,  
north coast, ca (2018) 79

