

HAPPY HOUR

SUNDAY - 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

