

– SUNDAY MONDAY 3 6PM BAR AREA ONLY

• CICCHETTI • 8 EACH

OCTOPUS BITES

crispy fingerling potatoes, celery, red finger chiles, white wine, aged balsamic GF

GARLIC PARMESAN BREAD

housemade marinara, garlic butter

FRIED MOZZARELLA

beer battered, hand pulled mozzarella, housemade marinara

TRUFFLE POTATO SKINS

parmesan, lemon aioli

ROASTED MEATBALLS

ricotta, basil, polenta bread



SPECIALTY COCKTAILS 9

CLASSIC MARTINIS 9

WINE 9

Frizzante Secco, Solegro, Emilia-Romagna, IT NV

Malbec, Santa Julia, Mendoza, ARG 2020

Rose, Bodegas Breca, Calatayud, ES 2022

Sauvignon Blanc, Mon Frere, CA 2023

GF: Gluten Friendly

An 18% gratuity charge will be added to all parties of six or more.

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness. Please inform your server of dietary restrictions so they can assist you with recommendations.

