

## Happy Hour

Sunday- Thursday 5pm- 6pm Friday & Saturday 4pm-6pm

### Crostini

by the piece / 3x 16 / 5x 21

### Wagyu tartare 7

Wagyu Tartar Smoked Bone Marrow Emulsion, Onion Ash & Pickle

### Tonno 7

Dry Aged Albacore Tuna & Tonnato

### Ceci 6

Crushed Chickpea & Slow Roasted Tomato

### Ricotta 6

House Spiced ricotta, Balsamic Pearls

### Tapenade 6

Olive, Sun Dried Tomato, Roasted Pepper & Calabrian Chill

### Patatine Al Tartufo 3

Black Truffle chips

Add tonnato +2

### Olives alla Corso 9

Warm Olives, Citrus, Calabrian Chilli & Garlic

### Formaggi 16

Rotating local & Imported Cheese & Seasonal House Preserve

### Prosciutto 16

24 month Prosciutto, Brown Butter Persimmon, Fermented Honey & Fried Sage

### Insalata 17

Varieties of Local Radicchio, Roasted Peanut Dressing, Pickled Quince & Farm House Natural

### Gnocchi 30

Baked Gnocchi, Smoked Tomato Ragu & Fior Di Latte