

HAPPY HOUR

SPRITZ

Aperol	11
Aperol, Prosecco, Soda	
Cynar	12
Cynar, Prosecco, Soda	
Hugo	12
St. Germain, Prosecco, Soda, Mint	
Campari	11
Campari, Prosecco, Soda	
Sbagliato	11
Campari, Cinzano Rosso, Prosecco	

COCKTAILS

Negroni Classico	12
Gin, Campari, Cinzano Rosso	
Beam Me Up Negroni	13
Gin, Espresso Infused Campari, Cinzano Rosso	
Old Fashioned	12
Wild Turkey Bourbon, Demerara, Angostura Bitters	
Boulevardier	13
Wild Turkey Bourbon, Campari, Cinzano Rosso	

VINO

'House' Sangiovese <small>5oz</small>	10
'House' Pinot Grigio <small>5oz</small>	10

BIRRA

Euro Lager <small>12oz</small>	6
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HIGHBALLS

Single	6
Double	11

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

Stracciatella 6

House Stracciatella, Balsamic Pearls & Basil

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, Mandarin, Fermented Honey & Fried Sage

Insalata 17

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

Gnocchi 28

Baked Gnocchi, Smoked Tomato Ragu & Fior Di Latte