
HAPPY HOUR

Daily from 3:00 – 6:00 PM

≡≡≡ \$6 WINE ≡≡≡

FRIZZANTE

La Gioiosa Prosecco di Treviso, NV
Puianello, Lambrusco, Emilia-Romagna, NV

BIANCO

La Fiera Pinot Grigio, 2024

ROSSO

Umani Ronchi Montepulciano, 2024

≡≡≡ \$5 BEER ≡≡≡

Peroni

≡≡≡ \$8 SPIRITS ≡≡≡

upcharge when served as a cocktail

Absolute Vodka

Beefeater Gin

Four Roses Bourbon

Olmecca Altos Plata Tequila

Bacardi Superior Rum

Marmo

≡≡≡ \$2 ≡≡≡

Oysters on the Half Shell
calabrian chili mignonette

minimum order of 3

≡≡≡ \$5 ≡≡≡

Polpette
classic meatballs, tomato sauce, whipped ricotta

Rigatoni alla Vodka
tomato cream sauce, parmigiano reggiano

Caesar Salad
sourdough, black garlic caesar dressing, parmigiano

Cacio e Pepe
parmigiano, black pepper

≡≡≡ \$8 ≡≡≡

Tuscan Fried Chicken
artichokes, lemon, garlic aioli

Veal Bolognese
tagliatelle, veal ragu, parmigiano

White Fish Rilletes
calabrian chili, caviar, potato chip

Charcuterie
chef's selection of artisanal salumi

Grilled Shrimp Skewers
olive oil, salt, calabrian garlic butter, lemon

≡≡≡ \$12 ≡≡≡

Beef Tartare
hazelnuts, calabrian chili, capers, pickled onion,
honey dijon, focaccia

Lamb Chop
served medium, italian chimichurri

Marmo