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# HAPPY HOUR

Sunday–Friday from 3–6pm

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## WINE \$6

### SPARKLING

Le Dolci Colline Prosecco Brut

### WHITE

La Fiera Pinot Grigio 2020

### RED

La Fiera Primitivo 2018

## BEER \$5

Peroni

## COCKTAILS \$8

*Available with Choice of Mixer*

*\*Upcharge Served Up or On the Rocks*

Wheatley Vodka

Beefeater Gin

Buffalo Trace Bourbon

Olmecca Altos Plata Tequila

Bacardi Superior Rum

Marmo

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≡≡≡ \$2 ≡≡≡

East Coast Oysters  
calabrian chili mignonette

≡≡≡ \$7 ≡≡≡

Polpette  
classic meatballs, tomato sauce,  
whipped ricotta

Tuscan Fried Chicken  
artichokes, lemon, garlic aioli

Caesar Salad  
sourdough, black garlic caesar dressing,  
parmigiano

Veal Bolognese  
tagliatelle, veal ragu, parmigiano

Rigatoni alla Vodka  
tomato cream sauce, finished with vodka,  
parmigiano

Spaghetti  
san marzano tomato sauce, basil

≡≡≡ \$9 ≡≡≡

Charcuterie & Cheese  
chef's selection of meats & cheeses

Marmo

≡≡≡ \$2 ≡≡≡

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