
HAPPY HOUR

Sunday–Friday from 3–6pm

WINE \$6

SPARKLING

Bisol “Jeio” 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

Four Roses Bourbon

Olmea Altos Plata Tequila

Bacardi Superior Rum

Marmo

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≡≡≡ \$2 ≡≡≡

Oysters on the Half Shell
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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