
HAPPY HOUR

Daily from 3–6pm

WINE \$6

SPARKLING

Torresella Prosecco Brut

WHITE

Lunardi Pinot Grigio 2022

RED

Umani Ronchi Montepulciano 2022

BEER \$5

Peroni

COCKTAILS \$8

Available with Choice of Mixer

*Upcharge when served as a cocktail or on the rocks

Absolute 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
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

Charcuterie
chef's selection of artisanal salumi

≡≡≡ \$8 ≡≡≡

Tuscan Fried Chicken
artichokes, lemon, garlic aioli

Veal Bolognese
tagliatelle, veal ragu, parmigiano

White Fish Rilletes
calabrian chili, caviar, potato chip

Truffle Honey Bruschetta
whipped ricotta, strawberry, pistachio

≡≡≡ \$15 ≡≡≡

Beef Tartare
white truffle miso aioli, capers, red onion, cured egg yolk

Tuna Cannolis
bigeye tuna, calabrian chili, caviar

Marmo

≡≡≡ \$2 ≡≡≡

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