
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
minumum 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 Rillettes
calabrian chili, caviar, potato chip

Butternut Squash Bruschetta
goat chesse, pomegranate, candied walnuts, fried sage

≡≡≡ \$15 ≡≡≡

Beef Tartare
pine nuts, calabrian chili, capers, lemon, pickled onion, semolina cracker

Tuna Cannolis
tomato relish, miso aioli, semolina cracker

Marmo

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