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## STUZZICHINI

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### STUFFED FOCACCIA

*Local Bread Stuffed with Whipped Ricotta,  
Rosemary, & Roasted Garlic*  
8

### SPICY VEGETABLES

*House Pickled Vegetables*  
6

### FLATBREAD

*Chef's Selection*  
15

### BRUSCHETTA

*Add Pecorino Crema, Tomatoes, Basil,  
Garlic, Focaccia Crostini*  
9

### NUTS

*Sweet and Spicy Walnuts, Marcona Almonds,  
Pine Nuts, Cashews*  
7

### OLIVES

*House Marinated Mixed Olives,  
Calabrian Chili, Oranges, Herbs*  
8

### FRIES

*Handcut, Herbs, Parmigiano*  
7

### SLIDERS

*Beef, & Veal Smash-Burger, House Pickles,  
Fior Di Latte Mozzarella, Local Brioche, Calabrese Aioli*  
14

### LAMB LOLLIPOPS

*Basil Pesto*  
18

*The current economic conditions impacting businesses worldwide continues to climb and despite our efforts to mitigate further impact, we intend to offset a portion of these costs by implementing an 2.5% Economic Adjustment Charge. The "EAC" will be added to all guest checks to help cover increased inflation costs and support staff wage and benefits. Our team genuinely appreciates your business and your continuous support.*



## HAPPY HOUR

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## COCKTAILS

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### APEROL SPRITZ

*Aperol, Prosecco, Club Soda*

### NEGRONI

*Dry Gin, Campari,  
Sweet Vermouth*

### LIMONCELLO MARTINI

*Citrus Vodka, Limoncello,  
Lemon, Mint*

### ITALIAN MARGARITA

*Blanco Tequila, Amaretto,  
Orange, Lime*  
10

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## BEER

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*Bell's Two Hearted IPA*

*Miller Lite*

*Peroni*

*Yuengling Lager*  
5

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## WINE

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*House Red  
House White  
Prosecco*  
8