

HAPPY HOUR

3p-5p

MASKS REQUIRED INSIDE unless seated at your table

FOOD

- VEGGIE FRITTO MISTO \$9** tempura-fried vegetables served with caper-saffron aioli & red sauce
- SHRIMP DIAVOLO \$9** four gulf shrimp sautéed with chili, garlic, brandy and tomato, served with crostini
- SMOKED SALMON CROQUETTES \$6** tzatziki sauce, fresh dill...two per order
- CHIPS & DIP \$4** house potato chips & a side of truffle cream
- MARINATED OLIVES \$7** citrus, herbs & red bell pepper
- MIXED NUTS \$6** white sesame & chili honey
- FRENCH FRIES \$7** cut in-house, seasoned with herb salt, served with heinz ketchup, aioli & truffle cream
- CLASSIC MEATBALLS \$8** made with pork & beef, in red sauce...three per order
- CHORIZO DATES \$8** almond romesco, oregano, manchego, lemon zest & crostini
- ROSEMARY FOCACCIA \$4** 1/2 portion of our fresh dinner focaccia, grilled, served with red sauce
- SPANISH SARDINES \$7** wild-caught, regular or dressed with sriracha, served with crostini
- MEAT \$7** coppa (italy) & salami ungherese (italy), served with crostini
- CHEESE \$7** black label cambozola (germany) & sheep's milk manchego (spain) served with crostini
- CAULIFLOWER SOUP CUP \$5** finished with olive oil & black pepper
- HALF GREEN SALAD \$5** local greens, herbed sherry, radish & goat cheese
- AFFOGATO \$5** vanilla ice cream thoughtfully drowned with espresso

DRINK

- HOUSE RED-VILLA SOPITA SANGIOVESE-ITALY \$7**
- HOUSE WHITE-VILLA FASSINI WHITE BLEND-ITALY \$7**
- CHATEAU MONTAUD ROSÉ-FRANCE \$7**
- PERELADA CAVA-SPARKLING WHITE-SPAIN \$7**
- PERELADA SPARKLING ROSÉ-SPAIN \$11**
- LEITZ ALCOHOL-FREE SPARKLING ROSÉ-GERMANY (250ml can) \$12**

APEROL SPRITZ 7

- The MARGARITA OF TODAY \$7** tequila, lime, agave
- FORMER SPY \$7** tito's, limoncello, lavender, lemon
- NEGRONI \$7** beefeater gin, house bitter blend, vermouth
- BLOODY MARY \$7** (tito's) regular or SPICY
- HORSEFEATHER \$7** rye whiskey, ginger, lemon, bitters
- BARREL MANHATTAN \$7** rittenhouse rye, house vermouth, bitters
- MILLER HIGH LIFE CAN \$1.25** the champagne of beers

ROSÉ TALLBOY
9.98

\$20 wine BOTTLES

RED

Banfi Col di Sasso, Tuscany
Ver Sacrum GSM, Argentina
Patamar Red Blend, Portugal
Passionate Tinto, Argentina
Loma Larga Pinot Noir, Chile
Esprit de Fonrozey, Bordeaux

CHILLED RED

Old Westminster Piquette, Maryland

WHITE

Masottina Prosecco, Italy
Salmon Run Riesling, New York
Loma Larga Sauv Blanc, Chile

want to spend more? GREAT!
full wine list available

other red wines by the glass: Caymus Cabernet Sauvignon \$39...Luke Cabernet Sauvignon \$16...Sean Minor Pinot Noir \$14...Brotte Les Hauts De Barville Châteauneuf-Du-Pape \$20...Casa Natal Malbec \$13...Chateau Ksara Reserve Du Couvent Blend \$10...Triton Tinta de Toro Tempranillo \$14...

other white wines by the glass: Cakebread Chardonnay \$22...José Biengué Tuladore Blanc Bino Chardonnay \$12...Mt. Fishtail Sauvignon Blanc \$12...Dr. Loosen "Dr. L" Riesling \$12