



HAPPY HOUR

Happy Hour Daily 4 – 7 p.m.

(patio tables and bar)

Tuesday HAPPY NIGHT

Why limit your happiness to an hour?

(Happy Hour pricing all night long - bar only)

HOUSE WINE 7

Cabernet Sauvignon

Leese-Fitch, California

Pinot Grigio

San Michele, Veneto

Prosecco

Brut DOC, Flor

SPECIALTY COCKTAIL 8

MONDAY Milano Mule

TUESDAY Market Margarita

WEDNESDAY Caprese Martini

THURSDAY Bella Blu

FRIDAY Aperol Spritz

SATURDAY Sage Mist

SUNDAY Pomary Martini

BEER 5

IMPORTED

Moretti Rossa, Italy

Moretti, Italy

Peroni, Italy

DOMESTIC

Lagunitas IPA, California

310, Santa Monica Brewery

PREMIUM WINE 9

WHITE WINE

Chardonnay

“Camara” Mazzolino, Lombardia

Fume Blanc

Dry Creek Vineyard, Sonoma

RED WINE

Sangiovese

Clos, Marche

Meritage

Alba Cellars, North Coast



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SMALL PLATE

Arancini Parmesan Risotto Balls, Wild Mushroom Stuffing, Rosemary-Tomato Coulis 7

All-Natural **Meatballs**, Pomodoro Dip 6

Steamed Mussels White Wine, Garlic, Crushed Red Pepper, Grilled Crostini 7

Vitello Tonnato Roasted & Chilled Veal, Genoa Tuna-Caper Aioli, Micro Rainbow Greens 8

Fried Calamari Zucchini, Cherry Peppers, Spicy Arrabbiata & Garlic Aioli Dips 8

Housemade Burrata

.....
CHEF DANIELE'S SIGNATURE BURRATA CHEESE SERVED WITH YOUR CHOICE OF THE FOLLOWING:

Prosciutto di Parma,
Gnocco Fritto 9

Vine-Ripened Tomatoes,
Basil Oil 8

SCHIACCIATA ITALIAN FLATBREAD

Salsicce Italian Pork Sausage, Roasted Peppers, Caramelized Onion, Burrata 7

Margherita Roasted Cherry Tomato, Fresh Mozzarella, Tomato, Basil 6

Diavola Spicy Salame Calabrese, Oregano, Fresh Mozzarella, Tomato 7

EURO BURGER

Italian Creekstone All-Natural Angus Burger, Sautéed Wild Mushrooms, Fontina Cheese, Caramelized Onions, Crispy Pancetta, Truffle Mayo, French Fries 9



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