

## happy hour menu



tuesday to sunday  
4pm to 7pm  
all wines by the glass, beer on draft,  
negronis, & house cocktails ½ off  
mixologist/clare ward

### menu

**OLIVES CUNZATI SICILIANA**  
market style mixed olives, pickled coleman peppers, celery, carrot, oregano 4

**ROSEMARY POTATO CHIPS**  
sierra gold potatoes, rosemary sea salt 3

**CHOPPED INSALATE**  
romaine, radicchio, tomatoes, chickpeas, celery, castelvetro olives,  
sheep cheese, salami, red wine-oregano dressing 10

**CHICKPEA PUREE**  
market greens, crispy chickpeas, confit chiles, grilled ciabatta 6

**ARANCINI**  
sicilian rice fritters, basil & pine nut pesto 6

**BURRATA CROSTINI**  
grilled ciabatta, tomato-almond pesto, di stefano burrata, olive oil 7

**CALAMARI FRITTO**  
rice flour dusted squid, red onion, lipstick peppers,  
fennel, spicy tomato sauce 9

**CHICKEN MEATBALLS**  
nonna giovanna's tomato sauce, pecorino cheese, ciabatta 6

**SALUMI**  
prosciutto san daniele  
fra'mani mortadella  
olympia provisions salami  
giardiniera, pickled romanesco zucchini,  
pane pomodoro e 'nduja 16

**FORMAGGI**  
*cheeses from guidi marcello*  
saffron pecorino, sheep  
tuscan frescoverde, sheep  
venetian ash rind tartufo, cow  
quince paste, red onion jam, mixed nuts & ciabatta 12

**PANE DI CASA**  
roman inspired pizza breads

**BIANCA** olive oil, rosemary, sea salt 4  
**POMODORO** tomatoes, olive oil, sicilian oregano, 5 with 'nduja sausage 7  
**CACIO E PEPE** pecorino romano, black pepper, olive oil 5