

## Let's SPRITZ!

### CRAFT YOUR OWN SPRITZ

(ALL SPIRIT BASED SPRITZ TOPPED WITH PROSECCO)

During Golden Hours

**\$12**

### WINE

#### WINE OF THE WEEK - \$12

A rotating selection of small-production Italian wines, sourced from independent family-owned vineyards. Please ask your server for details

### BEER

#### BEER OF THE WEEK \$5.50

A weekly selection of cold Italian and local brews

### SPIRITLESS SELECTION

#### LEMONCELLO SPRITZ 12

*Del Conte Alcohol Removed Spritz, Fever-Tree Elderflower Tonic*

#### BITBURGER 0.0 5

*German Alcohol-Free Pilsner*

**No additional discounts are granted during Golden Hours**

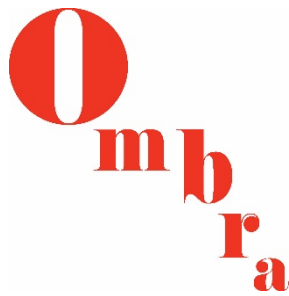


### ITALIAN GOLDEN HOURS

Monday to Thursday 2:45 PM to 5:00 PM

#### CICCHETTI (to snack on)

- |  |           |
|--|-----------|
| <b>OLIVE CONDITE</b>   | <b>10</b> |
| <i>Warm Italian pitted mixed olives with garlic, red and yellow peppers, Orange peel and rosemary. (served with toasted bread)</i> |           |
| <b>POLPETTE AL SUGO</b>  | <b>16</b> |
| <i>Hand-rolled beef meatballs prepared with imported Parmigiano Reggiano, slow-simmered in San Marzano tomato sauce.</i>           |           |
| <b>WHITE TRUFFLE FRIES</b>   | <b>14</b> |
| <i>Crispy and delicious french fries, tossed in white truffle olive oil</i>  |           |
| <b>CHEESE BOARD</b>  | <b>18</b> |
| <i>Selection of imported Italian cheeses including Parmigiano Reggiano DOP and seasonal artisanal specialties.</i>                 |           |
| <b>BURRATA E CAPONATA</b>  | <b>16</b> |
| <i>Creamy imported burrata with roasted bell peppers, aged balsamic, and cold-pressed Italian Extra Virgin Olive Oil</i>           |           |
| <b>FRIED CALAMARI</b>  | <b>18</b> |
| <i>Crispy and tender calamari, lightly dusted in Tajin seasoning</i>   |           |
| <b>PUFF PASTRY FLATBREADS 16</b>   |           |
| <b>MARGHERITA</b>  |           |
| <i>San Marzano DOP tomato sauce, fresh mozzarella, Italian Extra Virgin Olive Oil, garden Basil.</i>                               |           |
| <b>SALAME PICCANTE</b>   |           |
| <i>Artisanal Calabrian salame, mozzarella, San Marzano tomato Sauce and cold-pressed Italian EVOO.</i>                             |           |
| <b>PESTO &amp; CHERRY TOMATOES</b>   |           |
| <i>Liguria-style basil pesto with Parmigiano Reggiano DOP, toasted pine nuts, blistered cherry tomatoes.</i>                       |           |



# Let's SPRITZ!

CRAFT YOUR OWN SPRITZ  
(ALL SPIRIT BASED SPRITZ TOPPED WITH PROSECCO)

*Select  
Your*  
**SPIRIT**

- APEROL
- CAMPARI
- CYNAR
- DOLADIRA (ALPINE APERTIVO)
- GREY GOOSE (PEACH & ROSEMARY)

*or*

*Select  
Your*  
**SPIRITLESS  
LIBATION**

- PLAID CIRCUS VESPA ROSSA
- PLAID CIRCUS BUBBLEGUM FANTASY
- PATHFINDER
- MIONETTO NA APERITIVO
- MARTINI FLOREALE

*Select Your*  
**FEVER-  
TREE  
BUBBLES**

- SPARKLING PINK GRAPEFRUIT
- SPARKLING SICILIAN LEMONADE
- SPARKLING LIME & YUZU
- SPARKLING CUCUMBER
- ELDERFLOWER TONIC

*Select Your*  
**GARNISH**

- |                       |              |
|-----------------------|--------------|
| STRAWBERRIES          | SAGE         |
| CUCUMBER              | THYME        |
| ROSEMARY              | BASIL        |
| LEMON PEEL            | ORANGE PEEL  |
| LIME PEEL             | FLOWERS      |
| GRAPEFRUIT PEEL       | MINT         |
| CANDIED GINGER        | BLACKBERRIES |
| LAVENDER SPRIG        | BLUEBERRIES  |
| PEPPERCORN            | RASPBERRIES  |
| BLOOD ORANGE CHIP     |              |
| GOLD DUSTED CRANBERRY |              |

**PROUDLY SERVING FEVER-TREE PREMIUM  
MIXERS**

NON-GMO, NO ARTIFICIAL FLAVORS, COLORS, OR SWEETENERS.  
7-9G SUGAR, 30-40 CALORIES PER SERVING