



Aperitivo-Happy Hour

(served nightly in our bar and patio lounge area from 4:30 – 6:00 pm)

Small Bites (\$9. Each)

MARINATED FETA AND OLIVES

FRIED FAVA BEANS

served with Sundried Tomato Aioli

FRIED BLEU CHEESE STUFFED OLIVES

Served with a Fig Gastrique

PIZZA AL TAGLIO (focaccia)

Topped with Nduja, Truffle and Olive Paste, and Roasted Red Peppers

POLENTA CAKE (gluten free)

Topped with Pesto and Sundried Tomato

CROSTINI

Topped with goat cheese, arugula and honey

Wine Flights \$12.

(Four 2 ounce pours of our delicious red and white wine Italian wines)

White Wines

Lagaria Pinot Grigio, Veneto

Straw yellow in color, pleasant floral and fruity aromas of apple, apricot and pear. Medium-bodied, with refreshing fruit, distinct character and balance.

Campogrande Orvieto, Umbria

Straw yellow in color. Its nose is intense with pleasant fruity aromas of peaches and apricots than merge with floral notes of orange blossoms. On the palate it is soft, fresh with a mineral finish and fruity aftertaste.

Toscolo Vernaccia, Tuscany

Bright white lilies, ripe lemon, asian pear, bright minerals. The sleek and fruity palate is loaded with ripe lemons and pear. Cool temperature fermentation in Stainless Steel.

Cusamono Grillo, Sicily

Aromas of ginger and lemon rind and a palate of yellow melon and spices with a long, elegant finish.

Scents of ginger and

Red Wines

Fantini Sangiovese, d'Abruzzo

Garnet color, fruity bouquet of strawberries and black cherries with vinous notes and hints of wood, quite intense and persistent; medium bodied, with firm tannins and good balance.

Tenuta Luisa Cab Franc, Friuli

Deep ruby red color. Aromas of herbs, black raspberry and tobacco leaf. Full bodied, fresh, linear, well balanced with a long pleasant peppery finish.

Castello Monaci Primitivo, Puglia

Dark crimson-red with aromas of ripe grapes, with notes of pepper and vanilla and hints of Mediterranean scrub; Flavors of dark fruit and licorice.

Sartori Regolo, Valpolicella Ripasso, Veneto

Ruby red with garnet hues; Full bodied, dry and velvety, with black-cherry flavor and dried fruit on the lingering finish.