BY SCOTT CONANT

## HAPPY HOUR

Monday to Thursday • 4:00-6:00pm

## CRAFTCOCKTAILS

12 each

SHE'S SICILY
Prosecco, Brandy, Aperol, Mint Soda

VENICE CHARM
New Amsterdam Vodka, Elderflower, Amaretto,
Lychee, Citrus

MILAN MULE
Tanqueray 10 Gin, Orange, Limone, Ginger Beer

## LIGHTBITES

HALF DOZEN CHILLED OYSTERS*
Proseccco Mignonette - 28

SHRIMP COCKTAIL
Lemon, Cocktail Sauce - 14

SALUMI \& CHEESE BOARD
Chef's Daily Selection - 15

SALT \& PEPPER FRITTO MISTO
Shrimp, Calamari, Cherry
Peppers, Green Onion - 12

MEATBALL SLIDERS (TWO)
Pomodoro, Basil, Stracciatella - 14

FRENCH FRIES
Roasted Garlic Aïoli - 6

## WINES

## 12 each

SOMMELIER SELECTION OF ITALIAN WINES
Ask your server.

[^0] risk of foodborne illness.


[^0]:    *These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your

