



Aperitivi Hour / Happy Hour
Wednesdays 5-8

Vermouth Bianco

C Comoz Blanc or Cocchi Americano

Served with ice and lemon 5.00

Negroni Sbagliato

Spritz Version of the Classic

Sparkling, Cocchi Rosa, Cappelletti Aperitivo 7.00

Negroni Bianco

Cocchi Bianco, Contratto, Sparkling 7.00

Lemoncello Mojito

MoMo Lemoncello, Mint Sparkling 7.00

Tissimo

Cappelletti, Cocchi Torino, Sparkling & Lemon 7.00

Vecchio Stile

Cardamaro, Cocchi Torino Vermouth, Bitters 8.00

Glass of Rose' or Pinot Noir 6.00

Montucky Cold Snack Lager Beer 16oz 3.00

Antipasto

Antipasto Bowl

A combination of Marcona Almonds, House
Marinated olives, Italian Cheese, Salami and Focaccia 3.00

Acciughe

Italian cured anchovy filets
dressed in olive oil and parsley 2.00

Gnocchi di Spinaci

Spinach & ricotta dumplings 2.00

Lamb Meatballs

Served with house yogurt sauce, mint
pesto and pink peppercorns 6.00

Bresaola

Imported air-dried cured beef tenderloin, thinly
sliced served with olive oil and lemon juice. 5.00

Funghi Freschi (V)

A light salad made with fresh button
mushrooms, artichokes and hearts of palm
in a citronette dressing. 4.00