

APERITIVO HOUR | DINE IN ONLY

DAILY | 2:00PM TO 5:00PM

BY ITALIAN KITCHEN

TRATTORIA

BRUSCHETTAS

|                                             |    |                                                                                          |    |
|---------------------------------------------|----|------------------------------------------------------------------------------------------|----|
| Tomato & Basil<br>olive oil                 | 9  | Prosciutto<br>gorgonzola, marinated figs                                                 | 12 |
| Roasted Mushrooms<br>pesto, tuscan pecorino | 11 | Prosciutto Di Parma<br>marinated vegetables, roasted tomatoes<br>peperonata, forno bread | 19 |

PIZZA

|                                                                           |    |                                            |    |
|---------------------------------------------------------------------------|----|--------------------------------------------|----|
| Funghi<br>smoked pancetta, mushrooms<br>creamed leeks, sprouts, provolone | 14 | Margherita<br>tomato, basil, fior di latte | 14 |
|---------------------------------------------------------------------------|----|--------------------------------------------|----|

ANTIPASTO

|                                                                                        |    |                                                                                           |    |
|----------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------------|----|
| Shrimp & Calamari Fritto Misto<br>shishito pepper, calabrian chili aioli               | 16 | Beef Carpaccio<br>mustard dressing, shaved tuscan pecorino<br>fried capers, baby arugula  | 16 |
| Forno Sottiletto Rotolo<br>prosciutto cotto, tomato, pesto<br>fior di latte, olive oil | 15 | Suppli' Di Carbonara<br>crispy breaded macaroni carbonara sticks                          | 14 |
| Sicilian Clams<br>fennel, garlic, nduja sausage, white wine<br>parsley, garlic toast   | 16 | Baked Meatballs<br>mozzarella, smoked caciocavallo, parmesan<br>tomato sauce, fresh basil | 11 |
| Shishitos<br>calabarian chili aioli , lemon                                            | 8  |                                                                                           |    |

PASTA

|                                                                               |    |                                                                                      |    |
|-------------------------------------------------------------------------------|----|--------------------------------------------------------------------------------------|----|
| Tagliatelle Ghiottone<br>minced chicken, cream, brandy<br>parmigiano reggiano | 16 | Bolognese<br>house made pasta, slow cooked beef ragu<br>oregano, parmigiano Reggiano | 16 |
|-------------------------------------------------------------------------------|----|--------------------------------------------------------------------------------------|----|

DRINKS

Spritzers 9  
Aperol Spritz  
Hugo Spritz  
Lillet Spritz  
Limoncello Spritz

Birra 6  
Stella (330ml)  
Peroni (330ml)



\$1 An Ounce House Wine  
by the glass | minimum 5oz