



TUESDAY - THURSDAY 4 - 6PM | FRIDAY - SUNDAY 3 - 5PM
IN THE BAR + ON THE PATIO

bottle and a board

salumi e formaggi

prosciutto, genoa salami, prima donna gouda,
marcona almonds, marinated olives, crostini

PAIRED WITH

prosecco

mionetto, Veneto, IT 375ml

22

SPUNTINI

crostini 4
(2 per order) rotating chef's selection

spuntini trio 9
marinated olives, marcona almonds, mani chips

salumi e formaggi 14
prosciutto, genoa salami, prima donna gouda,
marcona almonds, marinated olives, crostini

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APERITIVI

spritz 8
• aperol (with blood orange cube +3) •
• elderflower •
• lambrusco •

americano 7
campari, sweet vermouth, soda (with peroni +2)

prosecco 5
bisol "jeio" DOC, Veneto, IT

peroni, nastro azzuro 4
italian lager, IT 5.1%

PLEASE INFORM YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS, AS MENU ITEMS MAY CONTAIN INGREDIENTS THAT ARE NOT LISTED. NOTICE: ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS.