

Aperitivo Hour

PANE

FOCACCIA 10
Maldon salt, wild oregano
served with a choice of
Olive oil & 8yr balsamic vinegar
or
black olive and caper tapenade

RICOTTA 19
Focaccia, fresh ricotta, black truffle, olive oil

ANCHOVY BRUSCHETTA Grilled bread, anchovy, cultured butter	3/pc
SMOKED OLIVES Castelvetro olives, hardwood smoked	11
GRILLED DATES Brown butter, Maldon salt	8
PARMESAN CROCCHETTE Reggiano, prosciutto di Parma	3/pc
ASPARAGUS FRITTI Spring garlic aioli	16
LOBSTER CRUDO Avocado, black olives, citrus, serrano chili	28
WAGYU BEEF CARPACCIO Mushroom, bagna cauda, smoked egg yolk, Reggiano	24
CALAMARO Humboldt squid, puttanesca, basil	20
INSALATA MISTA Romaine, arugula, olives, broccoli, pickled peppers, salumi, sharp Provolone	18
BARBABIETOLA Slow cooked beetroot, burrata, rhubarb, pistachio	22
POLPETTE E SUGO Veal, pork, beef meatballs, Sunday sugo, focaccia	18
BUCATINI AL CACIO E PEPE Pecorino, whey, freshly cracked Sarawak pepper	24
RIGATONI ALL'ARRABBIATA San Marzano, Calabrian chili, stracciatella	26

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BEVANDA all signature cocktails are 2oz

NEGRONI On Tap	10
TERRA SERENA 1881 Prosecco 5oz	7
TOLLO Vino Bianco Vino Rosato Vino Rosso 5oz	7
CINZANO VERMOUTH Dry Rosso 3oz	6
ALL SIGNATURE COCKTAILS & NEGRONIS	\$2 off
WELL HIGHBALLS 10z	5
AMARO SHAVE ICE 2oz	\$2 off

BIRRA 14 oz

PERONI 'NASTRO AZZURRO'	8
FOLIETTA 'BELLA CIAO!' Italian Lager	5
POWELL BREWERY 'LAZY D'HAZE' Hazy IPA	6
BIRRA MENABREA 1846 330ml bottle	9

ENJOY APERITIVO HOUR
TUESDAY TO SUNDAY
FROM 3PM UNTIL 5PM