

Happy Hour!

at the bar & community table

5pm-6:30, every night!

10-11pm Wednesday-Thursday

10pm-12am Friday & Saturday

pizza

margherita with tomato, mozzarella & basil \$10

quattro formaggi with mozzarella, fontina, pecorino, grana padano, mushrooms & sage \$10

pepperoni with tomato sauce, mozzarella & grana padano \$10

spicy house fennel sausage with aged provolone, tomato, mozzarella & broccoli rabe \$10

calabrian summer squash, piquillo peppers, mozzarella, marjoram & calabrian chile \$10

meatball marinara tomato, chili flake, garlic, pecorino romano & arugula \$10

antipasti

*warm castelvetro olives
rosemary roasted almonds \$5*

*wood-fire roasted meatballs
with swiss chard & tomato ~ prosciutto brodo \$6*

*pan roasted mediterranean octopus
castelvetro olives, arugula, preserved lemon
calabrian chili \$6*

*fritto misto
snap peas, blue lake beans, lemon, summer squash &
spicy aioli \$6*

*bruschetta
calabro ricotta and black mission figs
prosciutto, stone fruit salad, toasted almond \$6*

insalate

*tricolore salad
radicchio, frisee, escarole, lemon ~ anchovy vinaigrette,
crushed grissini & pecorino romano \$6*

*seasonal chopped salad
radish, broccoli, crisp pancetta, fontina, radicchio,
hardboiled egg, & vinaigrette \$6*

*umbrian farro & santa rosa plum salad
greek yogurt, rosemary toasted almonds, treviso,
lemon & olive oil \$6*

*house arugula salad
toasted almonds, pecorino, nectarine,
white balsamic vinaigrette \$6*