## OUR MENU

HAPPY HOUR

LUNCH & BRUNCH

CHEESE BAR

DINNER

DESSERT

CHEESE AT HOME

CATERING

HAPPY HOUR IS EVERY DAY FROM 3 PM TO 6 PM, ONLY BAR, FIRST COME FIRST SERVED - NO RESERVATIONS

## DRINKS Selection of Wines by the Glass, RED/WHITE \$7.00/6 oz check with your bar server \$6.00/12 oz Peroni Nastro Azzurro draft MARTINI FIERO SPRITZ \$10.00 MARTINI FIERO VERMOUTH, PROSECCO, SODA \$10.00 Sabe Margarita 14% ABV Sake with infused blanco tequila, agave spirit, vodka \$10.00 Sabe Mojito 13.3% ABV, Sake with infused premium rum, vodka Sabe Moscow Mule 13.1 ABV, Sake with infused premium vodka Peach Bellini \$10.00 Peach puree, sparkling wine \$10.00 Mimosa Sparkling wine, orange juice Cava Brut \$8.00

Sparkling wine

## FOOD

ried pizza dough, burrata , chilled tomato sauce s	\$7.00 pread
Misto salamino, olives, fennel, calabrese spread, a slice o bread, pickles and 1 oz daily selected cheese	\$14.00 f
Castelvetrano & Taggiasca Olives orange zest, fennel homemade taralli(V,)	\$7.00
Citrus Avocado arugula, watermelon radish, thyme, almonds, goa cheese, balsamic glaze (G.F)	\$12.00 t
Crispy Artichokes salad ried artichokes, arugula, fennel, snow peas, walnu aged goat cheese	\$12.00 uts,
Burrata neirloom cherry tomatoes and beets	\$12.00
Greens on greens proccolini, snow peas, green beans, asparagus, edamame, pumpkin seeds, lemon dressing	\$12.00
Baby Kale salad ed and white quinoa, fennel, heirloom cherry omatoes, manchego	\$10.00
Fresh Mozzarella Knots oasted peppers cherry tomatoes, capers, micro b olack salt	\$10.00 asil,
P.E.I. Mussels San Marzano tomato, fresh "peperoncino", nduja sausage spread, grilled bread	\$12.00
Filet Mignon Tartare avocado, fresno chile pepper, capers, shallot, parmigiano, grilled bread	\$12.00
Chicken Meatballs ight broth, artichokes	\$11.00
Pan roasted filet of sole with breadcrumbs, cabba rugula, sweet bell peppers, carrots, lemon dressing the Chitarra "Cacio E Pepe" pepper, extra virgin olive oil - tossed with pecoring tomano	ng \$14.00
Tortellini mushrooms, light cream, truffle oil - tossed with E Lodi cheese	\$15.00 Bella
Fresh Rigatoni with seafood ragout & spinach inely chopped mussels, shrimp, calamari, salmon agout, garlic, sage, pepperoncino, light tomato sa	
Cnocchi a piacere nomemade potato dumpplings, with a choice of omato sauce, pesto or bolognese	\$14.00
	\$14.00 a
Raspadura flatbread San Marzano tomato sauce, thin shaved raspadur cheese, basil	
San Marzano tomato sauce, thin shaved raspadur	\$14.00
San Marzano tomato sauce, thin shaved raspadur cheese, basil Salamino flatbread	\$14.00 \$10.00
San Marzano tomato sauce, thin shaved raspadur cheese, basil Salamino flatbread comato sauce, mozzarella , spicy salami sicilian flatbread	\$10.00 r \$14.00
San Marzano tomato sauce, thin shaved raspadure cheese, basil  Salamino flatbread comato sauce, mozzarella, spicy salami  Sicilian flatbread chicken dives, capers, Fresno pepper Chicken Greek creaded chicken breast, cucumbers, tomatoes, olives, capers, capers, tomatoes, olives, capers,	\$10.00 r \$14.00 ives,
San Marzano tomato sauce, thin shaved raspadure cheese, basil  Salamino flatbread omato sauce, mozzarella , spicy salami sicilian flatbread marinated eggplant, olives, capers, Fresno pepper Chicken Greek preaded chicken breast, cucumbers, tomatoes, olivon, feta cheese  Onion Rings + French Fries	\$10.00 r \$14.00 ives, \$7.00
San Marzano tomato sauce, thin shaved raspadure cheese, basil  Salamino flatbread comato sauce, mozzarella , spicy salami  Sicilian flatbread cheese capers, Fresno pepper chicken Greek creaded chicken breast, cucumbers, tomatoes, olionion, feta cheese conion, feta cheese chicken & spicy aioli  Arancini	\$10.00 r \$14.00 ives, \$7.00