

DINNER

LUNCH

HAPPY HOUR MENU

The restaurant imposes a 4% surcharge to the menu prices to assist in providing competitive compensation and insurance benefits for our staff.  
The surcharge is not a tip or gratuity and is retained by the restaurant.

## FOOD

Food menu hours: Tuesday to Friday 3:00 pm to close | Saturday to  
Sunday 3:00 pm to 5:00 pm / 7:00 pm to close

Searched Tuna, Caponata Vegetables And Balsamic  
Glaze

\$16.00

House Cured Salmon With Cream Cheese Crostini

\$16.00

Fried Calamari And Zucchini, Lemon Zest, Aioli

\$14.00

Assortment of Cerignola Olives

\$8.00

French Fries, Lemon Herbs Mayo

\$6.00

Oven - Roasted Broccoli, Cauliflower and Brussels  
Sprouts

\$11.00

Charred Octopus, Fingerling Potatoes, Green  
Beans, Olives, Cherry Tomatoes

\$14.00

Truffle Mac and Cheese

\$16.00

Penne Seasonal Vegetables, Light Tomato Sauce

\$14.00

Homemade Baked Topini, Mozzarella, Tomato,  
Basil

\$14.00

Beef Tagliata, Arugula, Shaved Parmigiana

\$24.00

Assorted Cheese, Homemade Jam and Crostini

\$20.00

Margherita Pizza

\$12.00

Mixed Mushrooms Pizza

\$14.00

Crostone, Bufala Mozzarella, Fresh Tomato, Basil,  
EVOO

\$14.00

Assortment Of Imported Cold Cuts

\$18.00

Saffron Arancini, Melted Mozzarella, Tomato Sauce

\$10.00

Pizza Bread

\$5.00

## COCKTAILS

Vespaio \$14.00

Honey whiskey, lychee fruit, fresh lemon and grapefruit juice  
Aperol

Aperol Spritz \$14.00

Prosecco, Aperol, soda water, fresh orange slice

Basil Martini \$14.00

Fresh basil, vodka, freshly squeezed lemon, splash of simple  
syrup

Jalapeno Martini \$14.00

Crushed jalapeno, tequila, splash of simple syrup, freshly  
squeezed lemon

Che Buono \$14.00

Fresh cucumber, mint, gin, freshly squeezed lemon, splash of  
simple syrup

Mediterranean Mule \$14.00

Grappa, muddled cucumber, St Germain, ginger beer

Booster Martini \$14.00

Fresh mixed berries, vodka, freshly squeezed lemon, splash of  
simple syrup

Negroni \$14.00

Campari, Red Vermouth, Amass Gin

Mezcal - Rita \$14.00

Zombies Mezcal, triple sec, lime, salt

Pick Me Up \$14.00

Hazelnut, espresso, Kahlua, Godiva chocolate liquor, Bailey's  
Irish cream

## RED WINE

Cabernet Sauvignon \$10.00

CA

Pinot Noir \$10.00

CA

Merlot \$10.00

Napa Valley

Sangiovese \$10.00

Super Tuscan, Italy

## WHITE WINE

Pinot Grigio \$10.00

Italy

Chardonnay \$10.00

CA

Sauvignon Blanc \$10.00

New Zealand

Rose \$10.00

Sicily, Italy

## SPARKLING WINE

Prosecco \$10.00

Italy

## INTERNATIONAL BEER

Rebel \$8.00

Lager, Czech

Einstock \$8.00

Dark Ale, Iceland

Foggy Day \$8.00

IPA, Hazy India Pale Ale

Erdinger Weissbier \$9.00

Germany

Moretti \$8.00

Lager, Italy

Bitburger \$8.00

Germany (Non-Alcoholic)

## AMERICAN CRAFT BEER

Downtown Brown \$8.00

Ale

Scrimshaw \$8.00

Pilsner

Old Rasputin \$8.00

Russian Imperial Stout

## DRAFT BEER

Menabrea \$9.00

Lager, Italy

Nosejob \$9.00

IPA, Los Angeles