

## SMALL TAPAS | 4PM – LATE

available @ the bar & high tables

### FALAFELS (VG)

tahini, herbs salad

10

### PORK AND LAMB MERGUEZ SAUSAGE MEATBALLS (GF)

13

2 mustards mayonnaise

### FRIES (V)

7

### PORK BELLY TACO

8

### MARINATED PEPPERS & HOMEMADE FOCACCIA (VG)

8

### PRAWN TACO

8

### DEVEILED EGG (V, GF)

sriracha mayo, pickled cucumbers, dill, chips

11

### CRISPY SAFFRON RICE BITES\* (GF)

14

ahi tuna, harissa mayo, avocado, jalapeño, smoked trout roe

### PATÉ DE CAMPAGNE, POILANE BREAD

10

### BURRATA ROMAN PETITE PIZZAS (V)

14

basil, San Marzano tomato

### RATATOUILLE QUESADILLA (V)

8

### ZUCCHINI & ONION ROMAN PETITE PIZZAS (V)

13

zucchini, onions, comté

### SPICY CHICKEN WINGS

sesame seeds, roquefort ranch

11

### PEPPERONI ROMAN PETITE PIZZAS

13

## HAPPY HOUR

MON – FRI / 4PM – 6PM ALL CRAFT COCKTAILS | \$12 SELECTED WINES BY THE GLASS\* | \$12 TAPAS | PICK 3 FOR \$22\* EXCLUDING GLASSES \$20 & OVER

GF = Gluten-Free | VG = Vegan | V = Vegetarian Corkage fee \$30 per bottle. Cake service fee \$20. 20% gratuity will be added to parties of 6 or more. Split check 6 cards maximum.\*Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness