

## SMALL TAPAS | 4PM – LATE

available @ the bar & high tables

<b>FALAFELS (VG)</b> tahini, herbs salad	10	<b>PRAWN TACO</b>	8
<b>FRIES (V)</b>	7	<b>CRISPY SAFFRON RICE BITES* (GF)</b> ahi tuna, harissa mayo, avocado, jalapeño, smoked trout roe	14
<b>MARINATED PROVENCE OLIVES &amp; HOMEMADE FOCACCIA (VG)</b>	8	<b>BURRATA ROMAN PETITE PIZZAS (V)</b> basil, San Marzano tomato	14
<b>MARINATED PEPPERS &amp; HOMEMADE FOCACCIA (VG)</b>	8	<b>ZUCCHINI &amp; ONION ROMAN PETITE PIZZAS (V)</b> zucchini, onions, comté	13
<b>DEVEILED EGG (V, GF)</b> sriracha mayo, pickled cucumbers, dill, chips	11	<b>PEPPERONI ROMAN PETITE PIZZAS</b>	13
<b>PATÉ DE CAMPAGNE, POILANE BREAD</b>	10	<b>TWO CHEESE ROMAN PETITE PIZZAS (V)</b> gruyère, mozzarella, jalapeño	13
<b>RATATOUILLE QUESADILLA (V)</b>	8	<b>VEGAN MARINARA PETITE PIZZAS (V)</b> red sauce, garlic, black olives, mixed greens lemon dressing	14
<b>SPICY CHICKEN WINGS</b> sesame seeds, roquefort ranch	11	<b>PROSCIUTTO ROMAN PETITE PIZZAS</b> two cheeses, jalapeño, prosciutto, arugula	15
<b>PORK AND LAMB MERGUEZ SAUSAGE MEATBALLS (GF)</b> 2 mustards mayonnaise	13	<b>ZUCCHINI &amp; GOAT CHEESE ROMAN PETITE PIZZAS (V)</b> arugula, calabrian peppers	13
<b>PORK BELLY TACO</b>	9		

## 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