

SMALL TAPAS | 4PM – LATE

available @ the bar & high tables

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