

SMALL TAPAS | 4PM – LATE

available @ the bar & high tables

FALAFELS (VG)

tahini, herbs salad

10

PORK AND LAMB MERGUEZ SAUSAGE MEATBALLS (GF)

2 mustards mayonnaise

13

FRIES (V)

7

PORK BELLY TACO

8

MARINATED PEPPERS & HOMEMADE FOCACCIA (VG)

8

PRAWN TACO

8

DEILED EGG (V, GF)

sriracha mayo, pickled cucumbers, dill, chips

11

CRISPY SAFFRON RICE BITES* (GF)

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

14

PATÉ DE CAMPAGNE, POILANE BREAD

10

BURRATA ROMAN PETITE PIZZAS (V)

basil, San Marzano tomato

14

RATATOUILLE QUESADILLA (V)

8

ZUCCHINI & ONION ROMAN PETITE PIZZAS (V)

zucchini, onions, comté

13

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