~ BAR MENU ~

BRUSCHETTA VE, V
Pear Tomatoes, Basil, Garlic, Extra Virgin Olive Oil; Grilled Ciabatta Bread $18

CARPACCIO CLASSICO GF
Thinly Sliced Raw Beef Tenderloin, Arugula, Capers, Shaved Parmigiano, Extra Virgin Olive Oil $18

CALAMARI FRITTI
Deep Fried Calamari & White Bait; Spicy Marinara Sauce, Tomato Romesco Sauce $20
(romesco sauce contains traces of almonds)

CAPRESE VE, GF
Local Burrata, Heirloom Cherry Tomatoes, Pesto, Basil $18
(pesto contains traces of pine nuts)

COCKTAIL DI GAMBERI GF
Chilled Black Tiger Shrimp, Homemade Cocktail Sauce $22

IL PESCE CRUDO ALL'ITALIANA VE, GF
Sushi Grade Ahi Tuna, Soy Shallot Citrus, Caper Dressing; Persian Cucumber, Micro Watercress, Kalamata Salt & Onion Sprouts $18

SALSICCIA ALLA PEPERONATA GF UPON REQ.
Grilled Italian Sausage, Bocconcini, Roasted Bell Peppers, Red Onion, Basil, Garlic Tomato Sauce, Wild Arugula; Grilled Crostini $18

AGNELLO ALL SCOTTADITO GF
Grilled Lamb Chops; Italian Chimichurri Sauce (4 pieces) $20

BOCCONCINI FRITTO VE
Breaded & Fried Bocconcini Cheese; Chipotle Tomato Sauce (7 pieces) $12

PIZZA OF THE DAY VE
Ask Your Bartender for the Individual Sized Pizza Specials $12

GNOCCHI VE
Homemade Giant Ricotta Gnocchi; Pistachio Pesto or Pomodoro Sauce & Fresh Mozzarella $12

SPECIALE OLIVA GF, VE
Marinated Olives, Cheeses, Marcona Almonds $20

HUMMUS AL ROSMARINO VE, V & GF UPON REQ.
Cannellini Bean Hummus, Soyriso, Frisee Basil Oil; Homemade Rosemary Flats (V & GF SUB ENDIVE) $10

Executive Chef Walter Cotta
V- vegan VE- vegetarian GF- gluten free

*The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.