



HAPPY HOURS
Until 6pm Every day

WINE

\$7

Sparkling

2018 **Glera**, Unfiltered Prosecco, Specogna, Friuli Venezia Giulia

2017 **Moscato D'Asti Dolce**, SiFaSol, Scagliola, Piemonte

Rose'

2018 **Cabernet Sauvignon**, Cherubi, Friuli Venezia Giulia

White

2018 **Grillo**, Bacaro, Sicilia

Red

2016 **Chianti**, Fattoria di Basciano, Toscana

SUMMER SPRITZ COLLECTION

Barolo Chinato **Rosso** Mossio, Prosecco & Orange Zest 12

Vermouth **Bianco** Tamburnin, Prosecco & Lemon Zest 8

Vermouth **Rosso** Giusti, Prosecco & Lemon Zest 8

HAPPY HOUR BITES

Housemade Pickled Veggie 5

Marinated **Olives** Capers & Calabrian Chili 4

Rosemary And Chili Roasted **Almonds** 3

Grana Padano **Cheese**, Almonds, Apple & Honey 5

Fiori di Zucca Con Mozzarella e Speck

Battered & Baked Squash Blossom,

Stuffed with Mozzarella, Thin Sliced Speck 12

PINSETTE ROMANE & PASTA

Margherita

Basil Pesto, Mozzarella & Pomodoro 11

Salame

San Marzano Tomato sauce, Spicy Salame, Mozzarella 12

San Daniele

Prosciutto, Burrata, Arugula & Shaved Parmigiano 13



Amatriciana

Giuseppe Cocco Rigatoni, Guanciale, Pecorino Romano

San Marzano Tomatoes & Chili Oil 14

CHEESE, DESSERT & SWEET WINES

I FORMAGGI

Served With Apple, Walnut Bread & Honey

1.5oz For \$8, *Daily Selection* (5) \$21, All 45

Parmigiano Reggiano Aged-Cow's Milk

Gorgonzola Dolce Creamy Blue - Cow's Milk

Caciocavallo Podolico Single breed Cow's Milk

Pecorino Al Tartufo *Sheep's Milk with Black Truffle*

I DOLCI

Tiramisù

Classic Northern Italian Mascarpone Crema,
Espresso Dipped Savoiardis 8

Cannolini Siciliani

Homemade Sicilian Cannoli, filled with Citrus
Ricotta crema, Pistachio dust 8

DOLCI, FORTIFICATI & VENDEMMIE TARDIVE

(Sweet, Fortified & Late Harvest Wine)

2016 **Recioto della Valpolicella**, Venturini, Veneto 14

2013 **Recioto Di Soave**, La Cappuccina, Veneto 14

2011 **Vin Santo**, Fedardo, Tenuta di Poggio, Toscana 16

2015 **Dolcetto Passito**, Le Margherite, Mossio Piemonte 20

2016 **Nebbiolo (Barolo) Chinato**, *In Cbino*, Mossio, Piemonte 17

2018 **Moscato D'Asti**, SiFaSol, Scagliola, Piemonte 10

Marsala Dolce, Cantina Intorcias *(Served Chilled)* 10

Vermouth Rosso/Bianco Tamburnin

(Served over Ice with Citrus Peel) 10

-KITCHEN ESSENTIALS-

"00" Organic Caputo Flour for Pizza 4lb \$5

"1" Organic Caputo Flour for Bread 4lb \$6

Organic Caputo **Heart of Cereal Flour** 2.2lb 12.50

Organic Caputo Flour for Fresh Pasta and Gnocchi 2.2lb \$5.5

Organic Caputo Semolina Flour for Focaccia 2.2lb \$5

Italian Pearled Farro, Bartolini 1.1lb \$7.5

Umbrian Pearled Farro, Bartolini 1.1lb \$7.5

Tuscan **Minestrone**, Porcini Mushroom **Risotto**, Spelt &

Vegetables **Soup**, Il Boschetto, Toscana \$6.8

Chili infused Extra Virgin Olive oil, Il Boschetto, \$14.80

