

*Sample menu: Our menus are seasonally designed, therefore may vary daily .
Feel free to call ahead if you have any special dietary requests, we would love to accommodate you!*



HAPPY HOUR BEVI!

Red & Whites 6

2015 Elsa Bianchi Chardonnay (Argentina) 2014 New Age White Blend – served over ice with lime! (Argentina)

2015 Elsa Bianchi Cabernet (Argentina) 2015 Sao Miguel Do Sul, Red Blend (Portugal)

\$1 off Draft Beer

Anthem Hard Cherry Cider 4.5/7 Mission Blonde Ale 4.5/7 Alesmith Speedway Stout 6

Alesmith 394 Pale Ale 5/7 Ballast Point Sculpin 9/13 Modern Times Lomaland 5/7



HAPPY HOUR MANGIA!

House Marinated Olives 4 House Seasoned & Assorted Nuts 3

Napolitano Pizza Fritti Tomato sauce, parmesan, mozzarella, basil 7

The Rolling Stones! Meatballs in marinara, parmesan, Ciabatta 8

Spring Salad

Arugula, Snap peas, pea vines, asparagus, fennel, heirloom tomato, Goat Cheese, lemon zest, vinaigrette 10 (gf) (df*)

Fritti Mari Polenta batter calamari, seasonal vegetable, salsa verde, charred lemon 10

Fontina Fonduta with Ciabatta 10 (gf*)

Crudite' with Herb Hummus Seasonal crudite', Ciabatta 10 (df*) (gf*)



MORE MANGIA!

Charcuterie & Cheese Board Napoli, Toscano, Calabrese, Bella Biantano, Goat, accoutrement 24

Salmon Tartar Lemon, shallot, caper, jalapeno, Dill, Ciabatta toast, cucumber slices 12 (gf*)

Warm Vegetable Salad

Baby carrot, Snap peas, cauliflower, broccoli, celery root, apple cider vinaigrette, herb puree 13 (gf)