



HAPPY HOUR AND A 1/2

Monday through Friday 5 to 6:30 pm

APERITIVI

*as we do in Italy and Spain ...
... only more fun than Happy Hour!*

Negroni Sbagliato

Campari, Sweet Vermouth and Prosecco 4.

Aperol Spritzer

Aperol, White Wine and Soda 4.

white by the glass

VERDEJO - Pasos de la Capula, 2008, *Castillo, Spain* 3.

PECORINO - Vestini, 2008, IGT, *Abruzzo, Italy* 3.

red by the glass

CHIANTI - Viottolo, 2007, DOCG, *Tuscany, Italy* 4.

SYRAH - Stonecap, 2005, *Columbia, Washington* 4.

beer – birra - cerveza

Peroni, Moretti, Estrella 3.

STUZZICHINI

ARANCINO ✓

Golden fried risotto cake with tomato, saffron and mozzarella, served with salsa *sciué sciué* 1.5 each

CROSTINO CON FUNGHI ✓

Sautéed mushrooms, mozzarella, and shaved parmesan 1.5 each

ACEITUNAS ✓ ○

A side of marinated green and black olives and cornichons 2.

PATATAS BRAVAS ✓ ○

Golden fried potato cubes, salsa *sciué sciué* topped with garlic *allioli** 3.

TORTILLA ESPAÑOLA ✓ ○

A wedge of a classic omelet with onion and potatoes, served with marinated roasted bell pepper 3.

ROTOLINI DI MORTADELLA ○

Two rolls of Mortadella, the original from Bologna, filled with ricotta 3.

PATATINE FRITTE ✓ ○

Thin sliced hand cut russet potatoes fried and dusted with parmesan cheese 4.

*Eating raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of food borne illness

✓ Vegetarian ○ Can be made **gluten free** – Ask server

