

Soup, salads & appetizers

Wood fired mussels....12

white wine base, shallots, garlic, parsley, garlic bread

Roasted cauliflower....8

mama lil's peppers, pine nuts, yogurt

Shellfish Arancini....9

Oyster, clam, Mussels, Louie Sauce

Arugula & apple salad....9

almonds, fennel, lemon vinaigrette



Happy Hour Menu

Tuesday to Friday

03:00 PM - 05:00 PM

Garlic bread with cheese....5

Hearts of romaine....8

pear vinaigrette, parmesan, corona beans, fried capers

San Marzano tomato soup....7

basil, oregano, olive oil, in-house baked bread

Fettuccine....12

pistachio pesto, parmesan, poached egg

Wood fired mussels....12

white wine base, shallots, garlic, parsley, garlic bread

Pizzas

Margherita....10

House mozzarella, tomato, basil

Pizza dolce fuoco....13

buffalo mozzarella, mama lil's peppers, Pineapple, fennel sausage, san marzano sauce

Angelina....13

in-house made mozzarella, sauce, cherry tomatoes, arugula, black truffle oil, san marzano sauce

Saputello....13

in-house smoked mozzarella, roasted onions, fennel sausage, san marzano sauce

Smoked sausage....13

raddichio, sweet onion, parmesan

Soppressata e Cavolo....13

spicy red pepper salami, kale, garlic, chili oil, fresh mozzarella, tomato

Della terra....13

wild mushrooms, braised leeks, taleggio, truffle oil

Beer & Wines

pFriem IPA

5 —

Anthem Cider

5 —

Prosecco

6 18

Pinot Grigio

5 15

Cabernet

5 15

Pinot Noir

5 15

Chianti

5 15