



HAPPY HOUR

4 to 6 pm Everyday- Ask about gluten free options

Appetizer

- BRUSCHETTA LIMONCELLO** 10
Grilled bread, topped with tomato, bell peppers, roasted eggplant, balsamic glaze, pesto.
- INSALATA DI SPINACI** 10
Spinach, gorgonzola, sun dried tomatoes, roasted garlic, pecorino cheese, balsamic vinaigrette.
- INSALATA DI CESARE** 10
Romaine lettuce, parmesan crusted crouton, caesar dressing, parmesan cheese.
- INSALATA DI RUCOLA** 14
Arugula, balsamic vinaigrette, prosciutto, burrata, parmesan cheese.
- PIATTO DI SALUMI** 11
Parma prosciutto, pecorino cheese, kalamata olives.
- POLENTA & GAMBERI** 12
Polenta, prawns, white wine sage reduction, parmesan cheese.
- BREAD** 4
(From Macrina Bakery)
Served with olive oil and balsamic glaze.

Pasta

- FETTUCCINE AL RAGÙ** 15
Homemade fettuccine, beef ragù, pecorino cheese.
- MELANZANE PARMIGIANA** 15
Roasted eggplant, taglierini pasta, tomato sauce, fresh burrata, scamorza cheese, oregano, baked in the oven.
- RAVIOLI DI CARNE** 15
Homemade ravioli filled with beef and ricotta cheese, tomato cream sauce, sage, calabrian peppers, pecorino cheese.
- RAVIOLI DI ZUCCA** 15
Homemade ravioli filled with butternut squash and ricotta cheese, tomato cream sauce, parmesan cheese.
- GNOCCHI AL RAGÙ** 15
Homemade potato gnocchi, beef ragù, pecorino cheese.

Pizza

All Pizzas are 12 inches with Gluten Free option

- PIZZA MARGHERITA** 18
Burrata, fresh tomato sauce, pesto, oregano and parmesan cheese.
- PIZZA SALCICCIA** 18
Italian sausages, roasted garlic, fresh burrata, fresh tomato sauce, calabria peppers, oregano and pecorino cheese.
- PIZZA VEGETARIANA** 18
Fresh burrata, fresh tomato sauce, tomatoes, roasted eggplant, bell pepper, Italian artichoke, pesto, oregano and parmesan cheese.

Wine by the Glass

- Prosecco Gaetano D'Aquino 7
- Prosecco Valdo Rose 9
- San Giorgio Pinot Grigio 7
- Airfield Sauvignon Blanc 9
- Cascina del Santuario Chardonnay 9
- La Vigna Chianti 8
- Lone Birch Cab. Sauvignon 9
- Zingari Supertuscan 10

Wine by the Bottle

- La Vigna Chianti 25
- San Giorgio Pinot Grigio 25

Cocktails

- Limoncello 9
Limoncello Liqueur, Vodka and Prosecco
- Belltown 9
Limoncello Liqueur, Tequila and Prosecco
- Bellini 9
Vodka, Prosecco Rose and Peach Puree
- Moscow Mule 9
Vodka, Ginger beer and Lime
- Aperol Spritz 9
Aperol, Campari and Prosecco
- Negroni 9
Gin, Campari and Sweet Vermouth
- Black Manhattan 9
Amaro, Bourbon and Sweet Vermouth

Birra/ Beer

- Peroni Draft (Italy) 6
- Fremont Golden Pilsner Draft 6
- Fremont Lush IPA Draft 6
- Georgetown Bodhizafa IPA Draft 6