



HAPPY HOUR

Available ONLY at the bar 5 - 6 and 9 - 10 on Friday & Saturday. All night on Wednesday & Thursday

FROM THE KITCHEN:

FRITTO MISTO

Crispy Squid + Rock Shrimp + Fennel Artichoke Hearts +
Pepperoncini + Lemon Caper Aioli **16**

CAPICOLA PANINO

River Bear Capicola + Arugula + Fontina + Mozzarella +
Pepperoncini Giardiniera **15**

PIZZETTA

Chef's Choice **14**

FIRE ROASTED OYSTERS

Herb Bread Crumb Butter
or
Tarragon Kimchi

CHILLED FRESH OYSTERS*

Pink Peppercorn + Pomegranate
Mignonette

2 each (minimum 3 of each type per order)

FROM THE TAP:

2022 Querceto Bianco — 8

Chardonnay, Malvaia, *Toscana*

2024 Hobo Wine Company Workbook Rosé — 8

Tempranillo, Gamay Noir, Viognier, *California*

2023 Attimo Rosso — 8

Barbera, Sangiovese, Montepulciano, *Italy*

Corazon de Pomelo — 12

16 oz Steigl Radler & a shot of Corazon Blanco Tequila

FROM THE BAR:

Aperol Spritz — 7

Aperol + Prosecco + Club Soda

Negroni — 7

Gin + Campari + Red Vermouth

Jovanina's Cosmopolitan — 8

Vodka + Contratto Bitter + Rosemary Shrub + Lime

*This item may be served raw or undercooked based on your specification, or contain raw or undercooked. Consuming raw or under-cooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness, especially if you have certain medical conditions