



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

"Rockefeller"

Herb Bread Crumbs + Guanciale
Spinach + Cream

or

Tarragon Kimchi

2 each (minimum 3 of each type per order)

CHILLED FRESH OYSTERS*

Pink Peppercorn + Pomegranate
Mignonette

FROM THE TAP:

Poggio Costa — 8

Glera, Treviso, Prosecco

2022 Querceto Bianco — 9

Chardonnay, Malvaisa, Toscana

2024 Hobo Wine Company Workbook Rosé — 8

Tempranillo, Gamay Noir, Viognier, California

2023 Gran Pasione Rosso — 8

Merlot, Corvina, Veneto

von Trapp, Dunkel — 6

Dark Lager — Stowe, VT

FROM THE BAR:

Aperol Spritz — 7

Aperol + Prosecco + Club Soda

Negroni — 7

Gin + Campari + Red Vermouth

Neve Rosso Spritz — 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