



# APERITIVO HOUR

## SMALL PLATES

- CREAMED SPINACH *parmigiano reggiano, mascarpone, pasta chips*
- PANCETTA DATES *medjool dates, gorgonzola dolce, balsamic reduction*
- TAGLIERI *italian cured meats, seasonal mostarda*
- MEATBALLS *beef & pork, san marzano tomato sauce, mozzarella*
- \*DRY AGED BEEF SLIDERS *provolone, dijon aioli, pickles*
- SAUTEED SHRIMP *spinach, white wine butter sauce*
- ARANCINI *three cheese risotto. english peas, truffle butter*
- EGGPLANT PARMIGIANA *pomodoro, parmigiano reggiano, stracciatella, basil pesto*

## PIZZA WOOD FIRED, SERVED AS READY

- MARGHERITA *san marzano, fior di latte, oregano*
- DIAVOLINA *tomato sauce, mozzarella, spicy salame, scallions*
- AMATRICIANA *tomato sauce, goat cheese, pancetta, caramelized onion*
- COPPIA *san marzano, sausage, arugula, ricotta, speck, grana*
- SALSICCIA *italian sausage, rapini, gorgonzola dolce*
- FIORE DI ZUCCA *fior di latte, zucchini, tomatoes, confit garlic*
- FUNGHI *garlic confit crema, fontina, field mushrooms, spinach*

AVAILABLE 2:00-5:00 PM  
RESTRICTIONS & BLACKOUT DATES APPLY

at the stove  
angelo auriana  
eduardo perez

suggesting your wine  
francine diamond-ferdinandi  
pascal bolduc

serving you  
matteo ferdinandi  
rhiannon plumb

\*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness