

## CIBO

(Food)

**FOCACCIA BREAD \$3**  
EVOO, SPICES

**BRUSSELS SPROUTS \$9**  
PANCETTA, PECORINO, DIJON MOSTARDA

**CAPRESE \$9**  
MOZZARELLA, VINE RIPENED TOMATO,  
BASIL, BALSAMIC, EVOO

**MIXED NUTS \$7**  
SWEET & SALTY WITH HERBS

**FRIED CALAMARI \$10**  
PEPPERONCINI, SCALLION,  
GARLIC AIOLI, MARINARA, LEMON

**POTATO CHIPS \$4**  
OLIVE OIL, ROSEMARY

**MARGHERITA PIZZA \$10**  
GROUND PLUM-TOMATO, BASIL  
FRESH MOZZARELLA, EVOO

**TARTUFO PIZZETTA \$11**  
RICOTTA, MOZZARELLA, GARLIC  
ROASTED MUSHROOMS, PECORINO,  
TRUFFLE OIL

**PEPPERONI PIZZETTA \$10**  
GROUND PLUM-TOMATO, MOZZARELLA

**MARINATED OLIVES \$7**  
GARLIC, HERBS, CITRUS

## BEVANDE

(DRINKS)

**VINO ROSSO \$6**  
TERRE DI TRINCI "MONTEFALCO ROSSO"  
UMBRIA, ITALY

**VINO BIANCHI \$6**  
BRUNN GRUNER VETLINER  
KAMPTAL, AUSTRIA

**VINO ROSATO \$6**  
"MARCHESINI CHIARETTO" CORVINA  
VENETO, ITALY

**PROSECCO \$6**  
NAO NIS  
PRODENONE, ITALY

**SPARKLING SANGRIA \$7**  
CHOICE OF RED OR WHITE

**COORS LIGHT \$4**  
**PERONI \$4**  
**90 SCHILLING \$5**  
**WHITE RASCAL \$6**  
**RUPTURE IPA \$6**  
**LEFT HAND MILK STOUT \$7**

*SERVED WEEKDAYS: 4PM - 6PM  
BAR & 3RD AVE PATIO ONLY*



## GREY GOOSE — VODKA — MARTINI

(LIMITED TIME OFFER)

**DIRTY MARTINI \$10**  
DRY VERMOUTH, MEDITERRANEAN OLIVE JUICE,  
BLEU CHEESE STUFFED OLIVES

**BLOOD ORANGE MARTINI \$10**  
SWEET & DRY VERMOUTH, ORANGE BITTERS,  
BLOOD ORANGE PELLEGRINO

**ESPRESSO MARTINI \$10**  
ESPRESSO, CREME DE COCOA, CREAM

**AMARETTO KISS \$10**  
DISARONNO, TRIPLE SEC, CRANBERRY



**SPRING44**  
SPIRITS FROM THE SOURCE

## NEGRONI

**NEGRONI 'ON-TAP' \$8**  
CAMPARI, SWEET VERMOUTH

**AMERICANO \$8**  
CAMPARI, DRY VERMOUTH, PELLEGRINO

**ITALIANO \$8**  
CAMPARI, BRUTO AMERICANO, PROSECCO

**MEZCAL \$8**  
GRACIAS A DIOS, CAMPARI, SWEET VERMOUTH

*SERVED WEEKDAYS  
4:00 P.M. - 6:00 P.M.  
BAR & 3RD AVE PATIO ONLY*