



CIBO

(FOOD)

FOCACCIA BREAD \$3

EVOO, SPICES

TUNA CRUDO \$10

LEMON, AVOCADO, SICILIAN CAPERS, CHIVES, EVOO, SEA-SALT

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 \$9

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

ESPRIT - MERLOT, CABERNET, MALBEC BLEND
CARCASSONNE, FRANCE

VINO BIANCHI \$6

BRUNN GRUNER VETLINER
KAMPTAL, AUSTRIA

MER SOLEIL CHARDONAY
SANTA LUCIA HIGHLANDS, CALIFORNIA

VINO ROSE \$6

WHISPERING ANGEL ROSE
PROVENCE, FRANCE

SAN FELICE ROSE
TUSCANY, ITALY

PROSECCO \$6

NAO NIS
PRODENONE, ITALY

SPARKLING SANGRIA \$7

CHOICE OF RED OR WHITE

BEER ON TAP \$5

WELL DRINKS \$5

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



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

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

INFUSIONS

STRAWBERRY VODKA

CUCUMBER VODKA

BLUEBERRY BASIL

GRAPEFRUIT

*SERVED WEEKDAYS
4:00 P.M. - 6:00 P.M.
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