



Aperitivo Hour

BEVERAGES

Martini Piccolo

Gin or Vodka, Vermouth, with
Brine or a Twist \$6

Ama Spritz

Aperitivo Blend with Prosecco &
Seltz, Orange Garnish \$10

Hugo Spritz

Tyrolean Spritz, Elderflower,
Apple Dolcedi, Prosecco & Seltz
\$10

Negroni

Gin, Red Bitter Blend, Sweet
Vermouth \$9

Beer

Menabrea Lager, Piemonte \$7

Wine

Cantina Lavis Pinot Grigio &
Pinot Nero \$10

BREAD

Fügassa (VG) Genovese Focaccia
Made with Ligurian Extra Virgin
Olive Oil, Classico \$6 • Cipolla \$7

Focaccia di Formaggio (V) with
Crescenza Cheese Very Thin
Layered Focaccia \$13

Farinata (GF) (VG) Savory
Chickpea Pancake Baked with
Ligurian Extra Virgin Olive Oil
\$7

SNACKS

Affettati & Formaggio (AGF)

\$25 for 3 • \$9 Each

*An Ode to Chef Andreas Hellrigl's
Famous Herb & Extra Virgin Olive
Oil Breadsticks*

Served with Your Choice of:

- *Pecorino Sardo • Crucolo*
- *24 Month Parmigiano Reggiano*
- *Mortadella • Prosciutto Cotto*
- *Speck • 24 Month Prosciutto di
San Daniele • Sbriciolona Salame*

Crostini (AGF)

\$22 for 3 • each \$8

*Italian Anchovy, Cultured Butter
Italian Sardines, House-Preserved*

Spicy Peppers, Lemon Zest

Taggiasche Olive Tapenade (VG)

Zucchini en Saor (VG)

Polpette Mondegghili \$13

*Served Milanese-Style; Breaded &
Fried Pasture-Raised Beef & Pork*

Meatballs with Mortadella

Aperitivo is Served at the Bar

Everyday 3-6pm