

**BREAD & OLIVES** | \*PROSECCO

PANEL, PITTED MIX VEGAN 3.00

**ARANCINI** | \*CHIANTI

TRUFFLE OR 3 CHEESE | ROMESCO V GF 4.00 | \*CHIANTI

**CHARCUTERIE** | \*VENETIAN SPRITZ

ROSETTE DE LYON, CACCIATORINI, FINOCHIETTA, MOLITERNO TARTUFO, BRIE,  
WEEKLY CHEESE SELECTION, HONEY COMB, CAPER BERRY, MUSTARD 10.00

**OYSTERS** | \*PROSECCO

DAILY SELECTION, TARRAGON OIL, CHAMPAGNE MIGNONETTE GF 3.00

**ROASTED ARTICHOKE HEARTS** | \*SAUVIGNON BLANC

BREADCRUMB GREMOLATA VEGAN GF 6.00

**SALMON SALAD CROSTINI** | \*CHARDONNAY

KING SALMON, CAPERS, CREME FRAICHE 7.00

**BRUSCHETTA CROSTINI** | \*PINOT NOIR

TOMATO, ONION, GARLIC, BASIL VEGAN 4.00

**STEAK CROSTINI** | \*CABERNET

FLANK STEAK, HORSERADISH CREMA, CIPOLLINI ONION 7.00

**ROASTED SHRIMP** | \*PROSECCO

ANCHOVY BUTTER 8.00

**FENNEL SALAD** | \*PINOT GRIGIO

ORANGE, FENNEL, PROSECCO VINAIGRETTE, MALDON SEA SALT VEGAN 4.00

**BROCCOLI RABE** | \*PINOT GRIGIO

GARLIC, EVOO VEGAN GF 6.00

**CHICKEN CUTLET** | \*SAUVIGNON BLANC

LEMON, MALDON SEA SALT GF 6.00

**SPAGHETTI & CRAB** | \*CHIANTI

POMODORO, ROASTED GARLIC, PEPPERONCINI 12.00

**LINGUINI BOLOGNESE** | \*CABERNET

PECORINO, BASIL 12.00

**RAVIOLI** | \*SAUVIGNON BLANC

BUTTER, PECORINO, BLACK PEPPER V 8.00

**CAULIFLOWER GNOCCHI** | \*CHARDONNAY

CARAMELIZED ONIONS, FAVA BEAN, PROSCIUTTO,  
COGNAC CREAM GF 9.00

*SMALL BITES | DINE-IN ONLY | TUESDAY-SATURDAY 11AM-8PM*

*WINE \$6.50Z. - \$9.50Z. - \$35 BOTTLE | SPRITZERS \$10*

*\*SUGGESTED PAIRING*



RESERVATIONS