SOCIAL Hour (aka Happy Hour!)

EVERY DAY 3:00pm - 5:00pm

\$2 Off All Antipasti, Craft Cocktails

& Wine By the Glass

*PLEASE NOTE: Our Daily Social Hour held between offers antipasti & drinks ONLY during this time... Our regular menus are on pause as our kitchen transitions to our evening menu.



EGGS

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ANTIPASTI - 6 ea. -

sweet peppers | giardiniera | marinated olives | whipped beans | fresh mozz | mortadella

HOUSE YOGURT 10

roasted apple, granola, wildflower honey

AVO BRUSCHETTA 12

marinated beans, arugula, salsa verde

BIBB 14

prosciutto, mint, champagne vinaigrette

SCRAMBLE 14

mushroom, taleggio, caramelized onion

BISCUIT & GRAVY 12

house sausage, porcini gravy, sunny up egg

BENEDICT 18

pizzeti fritt, prosciutto, frisee, bearnaise

ARANCINI 20

poached eggs, roasted lamb, tomato butter

CRISPY EGGPLANT 16

fried egg, zucchini, chile pesto

PROSCIUTTO 16

marinated ricotta, arugula, fig jam

BRAISED BEEF 17

provalone, onion gremolata, beef jus

HOUSE-MADE MEATBALLS 18

fresh mozz, parm, tomato passata

TUNA CONSERVA 18

soft-boiled egg, giardiniera, herbs

PASTA

TAGLIATELLE 24

mushroom, arugula, pecorino

TROTTOLE 18

pesto genovese, tomato, cured olive

SPAGHETTI 22

carbonara, pork confit, black pepper

RANDI

BLUE CRAB CAKE 24

frisee, preserved lemon, brown butter

CHICKEN MILANESE 25

tomato, fennel, caper, parm

ROASTED BEET & FARRO 18

avocado, orange, almond, dill

WEET

BOMBOLINE 4

ricotta, chocolate, pistachio

WAFFLEGATO 12

maple gelato, espresso butter

For dietary considerations or preferences, please let us know so we may best assist you...

DAILY BRUNCH 10am-3pm

"SOCIAL HOUR" 3pm-5pm

*serving antipasti & drinks

DINNER

5pm-9pm | Sunday to Thursday 5pm-10pm | Friday & Saturday

A 20% gratuity is included for parties of five +