



HAPPY HOUR

FOOD

GNOCCHO FRITTO

Ricotta, Prosciutto di Parma,
\$12

BEEF TARTARE

Pickled Onion, Dijon, Pecorino, Crispy Focaccia
\$16

BAKED GOAT CHEESE FONDUTA

Preserved Tomato, Rosemary, Baguette
\$12

‘NDUJA TOAST

Pickled Fennel Jam, Ricotta Salata, Calabrian Honey
\$12

MARINATED OLIVES

Marcona Almonds, Rosemary, Orange
\$9

LARK CHEESE BOARD

Chef's Selection of Three Local Cheeses, Accoutrements
\$16

DRINK

BEER

SELECT BEERS
\$6

WINE

SELECT WINES BY THE GLASS
\$10

COCKTAILS

\$10

CUBANO SPRITZ

Spiced Aperitivo, Cava, Club Soda

ROSEMARY OLD FASHIONED

Bourbon, Rosemary, Bitters

GOLD RUSH

Bourbon, Lemon, Honey

CONTESSA

Gin, Cappelletti, Dry Vermouth

BAR SEATING AND LOUNGE ONLY

WEDNESDAY THURSDAY 5PM TO 6:30PM
TUESDAY & SUNDAY OPEN TO CLOSE



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