



Monday-Friday
3:00pm – 6:00pm

CRAFT COCKTAILS 6

NEGRONI

GIN, CAMPARI, SWEET VERMOUTH

BASIL GIMLET

GIN, BASIL, FRESH LIME

OLD FASHIONED

BOURBON, SUGAR, BITTERS

MINT COLLINS

VODKA, MINT, FRESH LEMON, SODA

MOSCOW MULE

VODKA, LIME JUICE, GINGER, SUGAR

BAR

ALL BEER	\$3 OFF
ALL OTHER COCKTAILS	\$3 OFF
WINE BY THE GLASS	\$3 OFF

SFIZI

(Snacks)

BACON WRAPPED DATES	6
THICK CUT BACON WRAPPED AROUND GOAT CHEESE STUFFED DATES, ROASTED WITH CARAMELIZED BROWN SUGAR	
SPICY NUT MIX 🌿	5
PISTACHIO, ALMOND, CASHEW, AND WALNUT CANDIED WITH SPICES	
WARM OLIVES 🌿	4
MIX OF OLIVES WITH ROSEMARY, GARLIC, AND THYME	
WARM BEETS 🌿	6
ROASTED BEETS, GOAT CHEESE CREMA, ROASTED GARLIC, MARCONA ALMONDS, DILL & OLIO	

PIZZETTE 7

(Mini Pizza)

Make Pizzette Fritta \$10

MARGHERITA

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CRUSHED TOMATOES, MOZZARELLA, PARMIGIANO, BASIL, OLIO
(add one topping no charge)

MARINARA (No Cheese)

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CRUSHED TOMATOES, GARLIC, OREGANO BASIL, OLIO (ADD ONE TOPPING NO CHARGE)

DIAVOLA

CRUSHED TOMATOES, RED BELL PEPPERS, CALABRESE, CRUSHED RED PEPPERS, GARLIC, MOZZARELLA, BASIL, OLIO

VICO

SAUSAGE, ROASTED FENNEL, RED ONIONS, MASCARPONE, MOZZARELLA, BASIL, OLIO

EMILIA

PROSCIUTTO COTTO, ROASTED CORN, MOZZARELLA, PANNA, PARMIGIANO, BASIL, OLIO

CROSTINI

CROSTINI CON CRUDO	6
PROSCIUTTO CRUDO (AGED 24 MONTHS), TOMATO RUB, SHAVED PARMIGIANO, BALSAMIC REDUCTION, BASIL	
BRUSCHETTA	6
FRESH TOMATOES, GARLIC, BASIL, SEA SALT, OREGANO, CRISPY PANCETTA, PESTO	
ARTICHOKE CROSTINI	6
MARINATED ARTICHOKE, GOAT CHEESE, SPECK, PARSLEY, OLIO	
UNO DI OGNUNO	7
A SAMPLE OF ALL THREE OF OUR CROSTINI	