

the finest
HappyHour

M-Th 4 - 6 | F-S 4-5

\$3

Olive della Campania *rosemary and garlic marinated*

Zuppa di Giorno

Eggplant *fried with mozzarella and marinara*

Polpettini Toscana *house meatball with marinara*

Patate Fritte *house fries with truffled herb aioli*

Caesar Salad*

\$4-

Caprese *fresh mozzarella, tomato, basil, balsamic glaze*

Polenta Caprese *fresh mozzarella, marinara and pesto*

Sausage Gorgonzola Stuffed Mushrooms

Bison Ragu *braised colorado buffalo, sundried tomato, garlic*

Kale Salad *pecorino, fig, peppadew, spiced walnuts*

\$5-

Cavoletti Fritti

fried brussel sprout, green apple, pistachio, cider reduction

Burrata *house made mozzarella with creamy center*

Calamari* *lightly fried with marinara and lemon*

Pizzetta *with choice of 2 toppings*

Penne Carbonara *house pancetta and parmesan*

Asparagus Cotto *grilled asparagus with pancetta*

\$6-

Beet Gnocchi

roasted red beet gnocchi, crispy kale, salted almonds, honey ricotta

Risotto con Gamberi*

creamy parmesan risotto with sauteed shrimp

Torta di Granchio* *two crab cakes with rémoulade*

Mussels La Spezia* *fra diavolo or lemon-white wine*

Antipasto Misto *cured meats, cheese and vegetable*

\$7-

Tuscan Flatbread Pizzetta

fresh tomato and mozzarella pizzetta topped with romaine

Pappardelle Bolognese

hand cut fresh pasta with northern italian meat ragu

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

sorry, but we cannot do itemized split checks

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Wine

White/Rosé/Sparkling

Villa Pozzi Moscato, Sicilia 2015 \$4 glass / \$7⁵⁰ 12oz. caraf

Le Rime Pinot Grigio, Toscana, 2013 \$4 glass

Mezzacorona Chardonnay, Trentino, Italia 2014 \$4 glass

Rizzardi Soave Classico, Veneto, Italia 2015 \$7 glass

Borgo Conventi Sauvignon Blanc, Friuli 2015 \$8 glass

Valkenberg 'Madonna' Riesling, Germany, 2015 \$6 glass

Radio Boca Semi-dry Rosé, Spain, 2015 \$4 glass

Rotari Sparkling Brut, Trentino \$5 split (187ml bottle)

Red

Santa Cristina Super Tuscan, 2014 \$5 glass / \$7⁵⁰ 12oz. caraf

Ruffino 'il Ducale' Super Tuscan, Toscana 2014 \$8 glass

Arrowood Cabernet, Sonoma CA 2014 \$10 glass

Rodano 'Chianti Classico' 2013 \$8 glass

Ruta 22 Malbec, Mendoza 2014 \$6 glass

Cherry Hill Pinot Noir, Oregon 2013 \$10 glass

Atteca 'Old Vines' Grenacha, Spain 2013 \$9 glass

Cocktails

made using premium well spirits (Skyy vodka, Beefeater gin, Bacardi, Jim Beam Bourbon and Sauza Blue tequila)

Mixed Drinks 4⁻

Classic or Dirty Martini 5⁻

Cosmopolitan 6⁻

Negroni 6⁻

Mudslide 6⁻

Metropolitan 6⁻

Manhattan 6⁻

D'Oro Margarita 6⁻

Strawberry-Basil Margarita 6⁻

Italian Lemon Drop (absolut citron, limoncello) 6⁻

Sicilian Mule (absolut citron, limoncello, ginger beer) 8⁻

Beer

Micro/Import \$3⁻

White Rascal Avery I.P.A. O'Dell '90 Schilling'

Moretti Lager Avery Ellies Brown Moretti 'La Rossa'

Firestone Walker DBA Scrimshaw Pilsner Ska Modus IPA

Premium \$5⁻

Storm King Imperial Stout Dirt Wolf Double IPA

Greenflash 'West Coast' I.P.A. Ayinger 'Celebrator'

Specialty \$6⁻

Weihenstephan 'Vitus' (500ml) Ommegang Abbey Ale

Pinkus Ur-Pils (500ml) Schneider Weisse (500ml)