

the finest
HappyHour

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

\$3

Caesar Salad

Zuppa di Giorno

Crispy Kale Chips

Polpettini Toscana *house meatball with marinara*

Olive della Campania *rosemary and garlic marinated*

\$4-

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

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

Asparagus Cotto *grilled asparagus with pancetta*

Patate Fritte *house fries with truffled herb aioli*

Eggplant *fried with mozzarella and marinara*

\$5-

Insalata Spinaci

grilled red onion, gorgonzola, fig, spiced walnut, oregano vinaigrette

Cavoletti Fritti

fried brussel sprout, green apple, pistachio, cider reduction

Calamari* *lightly fried with marinara and lemon*

Sausage Gorgonzola Stuffed Mushrooms

Polenta Toscana *fresh mozzarella, marinara and pesto*

\$6-

Manicotti *three cheese and spinach filled pasta*

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

Penne Carbonara *house pancetta and parmesan*

Burrata *house made mozzarella with creamy center*

\$7-

Pizzetta *with choice of 2 toppings*

Risotto con Gamberi*

creamy parmesan risotto with sauteed shrimp

Torta di Granchio* *two crab cakes with rémoulade*

\$8-

Tuscan Flatbread Pizzetta

fresh tomato and mozzarella pizzetta topped with romaine

Pappardelle Bolognese

hand cut fresh pasta with northern italian meat ragu

Beet Gnocchi

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

Antipasto Misto *cured meats, cheese and vegetable*

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

Le Rime Pinot Grigio, Toscana, 2015 \$4 glass / \$7⁵⁰ 12oz. caraf

Mezzacorona Chardonnay, Trentino, Italia 2015 \$4 glass

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

Broglia 'la Meirana' Gavi, Piedmonte, Italia 2014 \$7 glass

Borgo Conventi Sauvignon Blanc, Friuli 2015 \$8 glass

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

Santi 'Infinito' Bardolino Rosé, Veneto, Italia 2014 \$4 glass

Ruffino 'Prosecco' Glera, Veneto \$5 glass

Red

Querceto Chianti, 2016 \$5 glass / \$7⁵⁰ 12oz. caraf

il Ducale Super Tuscan, Toscana 2015 \$8 glass

Arceno 'Chianti Classico' 2014 \$9 glass

Atteca 'Old Vines' Garnacha, Spain 2014 \$7 glass

Ruta 22 Malbec, Mendoza 2014 \$6 glass

Etude 'Lyric' Pinot Noir, California 2014 \$8 glass

Beringer 'Knights Valley' Cabernet, CA 2014 \$12 glass

Cocktails

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

Mixed Drinks 5⁻

Classic or Dirty Martini 7⁻

Cosmopolitan 7⁻

Negroni 7⁻

Mudslide 7⁻

Metropolitan 7⁻

Manhattan 7⁻

D'Oro Margarita 7⁻

Italian Lemon Drop (absolut citron, limoncello) 7⁻

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

Beer

Micro/Import \$3-

Hess Honey Wheat Hop Nectar Farson's Amber

li'l Mo Porter 4 Noses IPA Moretti 'La Rossa'

Mirror Pond Pale Elevation Pilsner Telluride Brown

Premium \$5-

Gnommegang Belgian Strong Pale Fishwater Double IPA

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

Surly Furious IPA (16oz) Anthem Cherry Cider

Specialty \$6-

Weihenstephan 'Vitus' (500ml) Ommegang Abbey Ale

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