

the finest
HappyHour
 M-Th 4 - 6 | F-S 4-5

\$3

Caesar Salad*

Zuppa di Giorno

Polpettini Toscana *house meatball with marinara*

Olive della Campania *rosemary and garlic marinated*

\$4-

Insalata Spinaci

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

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

Polenta Toscana *fresh mozzarella, marinara and pesto*

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

Patate Fritte *house fries with truffled herb aioli*

Eggplant *fried with mozzarella and marinara*

\$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*

Sausage Gorgonzola Stuffed Mushrooms

Asparagus Cotto *grilled asparagus with pancetta*

\$6-

Torta di Granchio* *two crab cakes with rémoulade*

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

Pizzetta *with choice of 2 toppings*

Penne Carbonara *house pancetta and parmesan*

\$7-

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

Risotto con Gamberi*

creamy parmesan risotto with sauteed shrimp

Antipasto Misto *cured meats, cheese and vegetable*

*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, 2015 \$4 glass

Mezzacorona Chardonnay, Trentino, Italia 2015 \$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

Ruffino 'Prosecco' Glera, Veneto \$5 glass

Red

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

il Ducale Super Tuscan, Toscana 2014 \$8 glass

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

Rodano 'Chianti Classico' 2013 \$9 glass

Ruta 22 Malbec, Mendoza 2014 \$6 glass

Etude 'Lyric' Pinot Noir, California 2014 \$8 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 6⁻

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-

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)