Happiest… weekdays from 3pm to 6pm in the bar, our booths or on the patio

Wines by the quartino
a glass and a half for $8
prosecco, sauvignon blanc, rosé, nero d’avola, cabernet blend

martinis, cocktail di giorno & highballs
all $6

Chef’s Daily Crudo*
raw bar selection 9

Caviar Cicchetti*
chilled soubise cream, fresh cut chives, brioche crisp 9

Snacks
E-Chips
thin sliced japanese eggplant, rice flour, balsamico
(for your enjoyment)

Deviled Eggs
black truffle, frico, crispy prosciutto 5

Stuffed Piquillo Peppers
housemade marinated ricotta, greek olive oil 5

Bruschette
with a trio of pan con tomate, mascarpone red pepper spread, eggplant caponata 8

Chicken Fennel Sliders
house ground patty, parker house roll, arugula, spicy aioli, tallegio fries 8

Croccette
bacalao-style chilean sea bass, potato, spicy aioli 5

Fontina Fondue
seasonal complements 8

Pizza Margherita
vine ripened confit tomato, fresh mozzarella, basil 8

Lobster Dip
maine lobster, creamy fontina fonduta, wilted spinach, lavash chips 16

If you have allergies, please alert us so that we can see to your safety and well-being as not all ingredients are listed. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.