



Emmaline

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

raw bar

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

CROCCHETTE

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

STUFFED PIQUILLO PEPPERS

housemade marinated ricotta, greek olive oil 5

FONTINA FONDUE

seasonal complements 8

BRUSCHETTE

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

PIZZA MARGHERITA



vine ripened confit tomato, fresh mozzarella, basil 8

CHICKEN FENNEL SLIDERS

house ground patty, parker house roll, arugula,
spicy aioli, tallegio fries 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.