

BAR PLATES

HOUSE BAKED FOCACCIA olive oil, flake salt 4

MARINATED OLIVES 6

TOASTED PISTACHIOS^ 8

CRUDO DI TONNO^* albacore tuna crudo, pistachio, ceci salsa 18

BEEF CARPACCIO* parmigiano, olive oil, black pepper 14

BURRATA PANZANELLA spring vegetables, walnuts, focaccia croutons 17

INSALATA VERDE lemon vinaigrette 11

ARANCINI asiago, provolone piccante, arrabiatta sauce 12

POLPETINE meatballs, tomato, spinach, ricotta 16

SPIEDINI DI GAMBERI grilled shrimp skewers, calabrian chili, garlic 20

OLYMPIA PROVISIONS SALUMI PLATTER^ 30

SPAGHETTI POMODORO illi san marzano, grana padano, basil 20

TAGLIATELLE BOLOGNESE parmigiano reggiano 25

HANGER STEAK TAGLIATA arugula, balsamic 32

PIZZA

MARGHERITA illi san marzano, fresh mozzarella, basil 18

DIAVOLA salami capri, olives, calabrian chilies, fresh mozzarella and oregano 19

MORTADELLA ricotta, lemon zest, pistachio^ 23

*consuming raw or undercooked meats, seafood, poultry, shellfish, dairy, or eggs may increase risk of food-borne illness | olives may contain pits | ^contains nuts

20% gratuity added to parties of 6 or more | 3% health & wellness charge added to all checks

COCKTAILS & BITTERS

GRAND BITTER OLD FASHIONED 14

Bourbon, Sfumato, Bitters

GRAND BITTER NEGRONI 15

A house blend of different gins, bitter aperitivos and sweet vermouths

LUCKY LAZARUS 15

Tequila, Creme de Peche, Cap Corse Blanc, Lemon

PARENTALIA 14

Banhez Mezcal, Amaro Montenegro, Milla Camomile

low proof | **APOLLO** 13

Verfaccia di Oristano, Antica Torino Rosso

non alcoholic | **ALBERONI** 15

Wilderton Aperitivo, Fee Bros.

Rhubarb Bitters, lemon, egg white

MADUNINA 15

Rye, Ramazzotti Amaro, Elisir Novasalus, Bitters, Cherry

ESPRESSO MARTINI 15

Vodka, Borghetti, Cold Brew

FOREIGN INFLUENCE 15

Tanqueray No 10 Gin, Amaranco Bianca, Cap Corse Blanc, Elderflower Rinse

COMPULSORY DAIQUIRI 14

Amaro Montenegro, Jamaican Rum, Lime

low proof | **ALPINE RUSH** 13

Pasubio Amaro, Prosecco

non alcoholic | **POCKET PRESSURE** 12

Ghia Aperitivo, Fees Orange Bitters, Ginger Beer

WINE BY THE GLASS

sparkling

MURGO BRUT ROSE 17

DENNY BINI "FESTA" LAMBRUSCO FRIZZANTE 12

PROSECCO 13

white

EICHENSTEIN SAUVIGNON BLANC 16

LA MIRAJA CHARDONNAY 14

pink & orange

FEUDO MONTONI NERELLO MASCALESE ROSE 16

ROTATING ORANGE WINE

red

BUONA NOTTE "SANT'ABBROGIO" 13

CALABRETTA "CALA-CALA ETNA ROSSO" 15

MONTEPELOSO "A QUO" CAB BLEND 17

HAPPY HOUR

4-6pm daily

FRIED OLIVES 6

INSALATA VERDE 7

BEEF CARPACCIO

black pepper, olive oil, parmesan 8

MARGHERITA PIZZA

illi san marzano, fresh mozzarella, basil 10

\$1 MARTINI

with purchase of a steak

HUGO SPRITZ 7

ROTATING ITALIAN BITTER SPRITZ 7

APOLLO

Vernaccia di Oristano, Antica Torino Rosso

6

LAMBRUSCO 6

WHITE, ROSE, & RED WINE 6

ROSENSTADT PILSNER 5

