Aperitivo Hour



We bring friends together.

Hours: 11:30AM - 3:30PM
Friday - Sunday



— Spritz Bar Italiano —

Aperol Spritz 14
Prosecco, Aperol, splash of S. Pellegrino, orange slice

Limoncello Spritz 14
Prosecco, limoncello, splash of S. Pellegrino, fresh lemon

Hugo Spritz 14
Prosecco, elderflower liqueur, splash of S. Pellegrino, fresh lime

Campari Spritz 14
Prosecco, Campari, splash of S. Pellegrino, Amarena cherries

Pompelmo Spritz 14
Prosecco, fresh pink grapefruit juice, splash of S. Pellegrino, fresh orange slice

Italicus Spritz 14
Prosecco, Italicus Rosolio di Bergamotto, splash of S. Pellegrino, fresh green olives



— Bruschetta Bar —

Pomodoro e Basilico 16
Organic heirloom tomato, artisanal burrata, house-made lemon basil pesto.

Funghi e Cipolla 16
Trio of wild mushrooms, sautéed cipolla onion, lemon basil pesto, EVOO, fig balsamic glaze.

Fichi e Burrata 16
Fresh fig puree with candied ginger, artisanal burrata, fresh basil, balsamic glaze, fresh shaved Parmigiano-Reggiano.

Gamberi e Limone 18
Sautéed king prawn, EVOO, white wine, fried capers, lemon zest.

Bistecca e Pomodorini 18
Grass-fed organic sirloin, artichoke hearts, fried capers, roasted cherry tomatoes, fresh herbs, fresh shaved Parmigiano-Reggiano.



— Pinsa —

Pinsa Margherita 19
San Marzano tomatoes, artisanal burrata,
fresh basil, EVOO.

Pinsa Burrata & Prosciutto 22
Lemon basil pesto, folded slices of
prosciutto, artisanal burrata,
crushed pistachios.

Spicy 'Nduja & Hot Honey 24
San Marzano tomatoes, spicy Calabrian
'nduja, artisanal burrata,
drizzled with hot honey.

Pinsa is an ancient Roman fantasy reinvented for today. With its oval and bronzed crust, a slow, 72-hour fermentation creates a contrast of textures: a crisp exterior that yields to a tender, pillowy embrace within. Glistening with olive oil and kissed by fire, it is pizza's lighter and more sophisticated cousin.



— Burrata Bar —

Pear n Honey 28
Balsamic reduction, toasted pecans, crystallized ginger.

Truffle Marinara Pesto 32
Hand-stretched burrata atop slow-roasted San Marzano tomato marinara sauce topped with our lemon basil pesto.

Quattro Condimenti 39
Salsa romesco, lemon basil pesto, sautéed wild mushrooms & cherry tomatoes, and caramelized leeks and red onions with a touch of Calabrian chili oil.

Burrata, known as "white gold" for its premium quality and taste, is a hand-formed ball of fresh mozzarella filled with soft mozzarella soaked in cream. Delicate and rich, smooth and creamy, one bite and you'll know why burrata is one of the world's most exquisite cheeses.



— Salads —

Beet Salad 23

Baby romaine and butter lettuce, oven-roasted organic beets, fresh herbs, organic chévre, and toasted pistachios, lightly tossed with our Dijon mustard vinaigrette.

Mixed Baby Greens 23

Baby romaine, butter lettuce, fresh ricotta cheese, Medjool dates, tossed with our citrus thyme vinaigrette.

Pesto Caesar 24

Jumbo prawns, romaine lettuce, our pesto Caesar dressing & toasted ciabatta crusts. Topped with Parmigiano-Reggiano cheese.

Antipasto Chopped 23

Romaine lettuce, radicchio, cucumbers, prosciutto di San Daniele, Genoa salami, lentils, marinated red onions and artichoke hearts, Kalamata and Castelvetrano olives, and tossed with our red wine vinaigrette.

Add chicken $9 or king prawns $12.



— Desserts —

Affogato Gelato 13
illy Italian espresso with gelato. Ask your server for today's selections.

Tiramisu 13
Ladyfingers soaked in Italian espresso and Marsala wine, layered with lightly sweetened mascarpone cheese.

Cannoli 13
A classic Sicilian pastry filled with ricotta cream and dark chocolate.

