

CONDIVIDERE

(To Share)

Salumi Board

Chef's choice of select Italian aged, dried and spiced meats. Served with bread, olives,
Select 2 meats 18 | Select 4 meats 28

Cheese Board

Chef's choice of select Italian classic and gourmet cheeses. Served with bread, olives,
Select 2 cheeses 14 | Select 4 cheeses 22

PIATTINI

(Small Plates)

Bruschetta

toasted country bread with tomato, garlic,
fresh basil, olive oil 12

Marinated Italian Olives

a selection of brined olives marinated in fresh herbs and Calabrian chili and olive oil 14

Caramelized Brussels Sprouts

house made fennel sausage 16

Sicilian Meatballs

marina, pine nut & currant 16

Calamari

fried calamari with charred leek aioli 16

Beef Tartare

robiola fonduta, black truffle, hazelnut
& mustard greens 24

Market Oysters

Half Dozen 18 | One Dozen 34

*Undercooked fish, shellfish, oysters, eggs or meat increase the risk of foodborne illnesses.

PIZZA PICCOLA

(Wood Fired Flatbread Pizza)

Piccola Classico

tomato, mozzarella, basil & olive oil 14

Piccola My Michelle

pepperoni, shishito peppers, house made milk ricotta, fire onion & local honey 18

Piccola The Jabroni

house made fennel sausage, pepperoni,
black olive & pepperoncini pepper 18

Piccola Pomodoro & Parmigiano

ripe tomato sauce, Italian oregano,
Parmigiano Reggiano 14

20% gratuity will be added to parties of five or more. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance.

HAPPY HOUR

4pm - 6pm

COCKTAILS 10

Classic Cocktails

WINE 8

BEER 5

FOOD 25% Off



COCKTAILS

18

Over The Garden Wall

Nonino Grappa , Gin, Baccia Brutto Centerbe,
Ancho Reyes Poblano

Mellow Gold

The Botanist Gin, Suze, Passionfruit, Thyme

AM / FM

Select Aperitivo
Cardamaro, Falernum, Pineapple. Lemon

Spaghetti Western

Derrumbes Mezcal, Coffee infused Campari,
Punt y Mes, Cinnamon

Snow Bird

Arette Tequila, Strega, Strawberry, Fennel, Lime

Bitter Tropics

Rum Blend, Cynar 70, Maple, Pineapple, Lime

Morning Bell

Tea Infused Maker's Mark, Italicus Bergamotto,
Bitters

Smooth Operator

Ketel One Vodka, Cucumber, Coconut, Lime

ASK THE BARTENDER

*One of our bartenders will make a cocktail
of your choice in tune to your specifications.*

ZERO PROOF

St. Agrestis - Negroni

Stella O.O

AMARI

Neat - Highball - Spritz

14

Nonino

Averna

Zucca

Del Etna

Fernet Branca

Fred Jerbis

APERITIVO

Neat - Highball - Spritz

14

Campari

Aperol

Suze

Select

Meletti

Brutto

VERMOUTH

Neat - Highball - Spritz

14

Bordiga

WINE BY THE GLASS

Low Proof- Wolffer Estate Pinot Blanc Germany
"Just enough buzz to feel good" 17

Lambrusco – Lini 910 Rosso Emilia Romagna
"Red or bubbly? why not both, babe" 13

Rosato – Cerasuolo D'Abruzzo Ciavolich Abruzzo
*"For when you want a rosé but also want people to
ask what you're drinking."* 15

Pinot Grigio, Vigna Lenuzza Friuli Colli Orientali
*"When Pinot Grigio stops being polite and starts
getting real."* 13

Verdicchio Castelli di Jesi, Pievalta Tre Rive Marche
*"Because you want wine with minerality, not
emotional baggage."* 15

Schiava, Elena Walch - Alto Adige
*"The wine that shows up to the party with a tote bag,
an obscure playlist, and zero tannin."* 15

Brachetto, Sottimano Mate – Piedmont
*"For when you're feeling flirty, but also a little
mysterious."* 14

BEER - DRAUGHT

8

Scotty's Hefeweizen

Turtle Season Hazy IPA

Scotty's Irish Red

Labelle Blonde