

happy hour

kitchen specials

castelvetrano olives 4

orange, allepo pepper

garlic bread 5

baked in our wood-fired oven

arancini 5

cacio e pepe

margherita 5

red sauce, fresh mozzarella, basil

confit chicken wings 5

calabrian chile hot sauce, gorgonzola fondue

bruschetta 5

arugula, speck, montasio,

-or-

stracciatella, rapini, aged balsamic, tapenade

chicken parmesan skewers 5

amatriciana sauce, provolone

bar specials

bar dough lager 4

tivoli brewing co.

house white wine 6

pinot grigio

house red wine 6

sangiovese/petite syrah

spritzes 7

choices of aperol, lemon, orange, or grapefruit

bar dough punch 7

spring 44 vodka, strawberry basil lemonade, cocchi americano

bellini 7

ask your server for today's selection

bottomless bellini 14

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greens

verde 5

arugula, goat gouda, lemon, olive oil

little gems 5

baby lettuces, avocado green goddess dressing, gorgonzola, pancetta, pickled onions, seeds & grains

brussels sprouts 5

roasted and raw, pecorino, pistachio, colatura, calabrian chile, dried cantaloupe

wood-fired pizza

3x cheese 12

red sauce, cheese blend (aged gouda, aged and fresh mozzarella) sicilian oregano

the spicy 17

red sauce calabrese, speck, fontina, aged mozzarella, calabrian chile

signore bianco 16

olive oil, stracciatella, parmigiana, creamed leak, green olive, pickled fresno chile, red onion, fennel pollen

commendatore 17

garlic oil, fennel sausage, prosciutto, sopressa, montasio, aged mozzarella

mountain man 17

montasio, gorgonzola, onion, guanciale, pistachio, calabrian chile honey

spicy clam 16

chile oil, garlic, parmigiana, surf clam

salsiccia 16

spicy salumi sausage, braised rapini, fennel cream, gouda, lemon zest



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