



happy hour

bar specials *beer, wine, spritz*

bar dough lager <i>tivoli brewing co.</i>	3
house white wine <i>pinot grigio</i>	6
house red wine <i>sangiovese/primitivo</i>	6
spritzes <i>choice of aperol, cocchi americano, lemon, orange, or grapefruit</i>	7

kitchen specials

castelvetroano olives <i>orange, aleppo pepper</i>	4
garlic bread <i>baked in our wood-fired oven</i>	5
fried shishitos <i>montasio fonduta</i>	6
meatball sangwich <i>red sauce, mozzarella</i>	8
chef's 3 meat selection <i>mustard, cornichon</i>	12

wood-fired pizza

margherita <i>red sauce, fresh mozzarella, basil</i>	10
3x cheese <i>red sauce, cheese blend (aged gouda, aged mozzarella, fresh mozzarella), sicilian oregano</i>	12
the spicy <i>red sauce, 3x cheese, sopressa, calabrian chile</i>	14
signore bianco <i>olive oil, stracciatella, parmigiano, creamed leek, green olive, pickled fresno chile, red onion, fennel pollen</i>	16

smoked mushroom <i>olive oil, charred onion, stracciatella, aged balsamic</i>	15
commendatore <i>garlic oil, fennel sausage, prosciutto, sopressa, montasio, aged mozzarella</i>	17
mountain man <i>montasio, gorgonzola, onion, guanciale, pistachio, calabrian chile honey</i>	14
spicy clam <i>chile oil, garlic, parmigiano, surf clam</i>	16

cocktails *variations of classics* 11

No. 1	spring 44 gin, campari, cocchi torino
No. 2	bulleit rye, cappelletti, carpano antica
No. 3	caprock gin, basil, lemon, sugar
No. 4	spring 44 vodka, pineapple & pink peppercorn syrup, lemon, ginger ale
No. 5	ancho reyes chile liqueur, lime, sugar

italian cream sodas *non-alcoholic* 5

No. 1	orange
No. 2	lemon
No. 3	lime
No. 4	pineapple
No. 5	coffee

glass wine *6oz./9oz. -- bottle*

bianco

bar dough bianco (tap)	2012	custom
damilano	2014	piedmont
gran passione	2014	piedmont – gavi
da luca	nv	veneto

viognier/sauvignon blanc	10/15
arneis	12/18 -- 48
cortese	9/13.5 -- 36
glera (prosecco)	9/13.5 -- 36

rosso

bar dough rosso (tap)	2012	custom
li veli	2014	puglia
enzo boglietti	2013	piedmont
aloise lageder	2014	trentino alto-adige

pinot nero	10/15
primitivo	10/15 -- 40
dolcetto d'alba	12/18 -- 48
schiava	12/18 -- 48

draft beer

moretti	5
<i>birra moretti, it</i>	
odell ipa	5
<i>odell brewing co.</i>	
'yeti' imperial stout	7 <i>10 oz.</i>
<i>great divide brewing co.</i>	
duchesse de bourgogne	12 <i>10 oz.</i>
<i>brouwerij, bel</i>	
sawtooth esb nitro	5
<i>left hand brewing co.</i>	
new avalon pale cider	7 <i>10 oz.</i>
<i>jack rabbit hill</i>	

bottles & cans

veiled vixen strawberry wheat	5
<i>declaration brewing co.</i>	
delirium tremens belgian strong ale	14
<i>brouwerij, bel</i>	
apex predator saison	8
<i>off color brewing</i>	
hoss rye lager	5
<i>great divide brewing</i>	
organic belgian tripel ale	12
<i>brasserie de brunehaut, bel</i>	
10 (dieci) quadrupel	36
<i>birrificio bruto, it</i>	