

# HAPPY HOUR

## APERITIVO SPECIALS

### BITES \$8

FONTINA FONDUE with MUSHROOMS  
MARINATED OLIVES and SUN-DRIED TOMATOES  
ARANCINO  
ZUCCHINE FRITTE  
PARMIGIANO REGGIANO  
EGGPLANT POLPETTE

### CROSTINI \$8

PEARS E GORGONZOLA (2 pcs)  
honey, walnuts  
MOZZARELLA E ALICI (2 pcs)  
Cantabrian sea anchovies  
BLACK OLIVES CREAM (3 pcs)  
BURRATA and SUN-DRIED TOMATOES (3 pcs)

## APERITIVO BOARD \$10

*Aperitivo Snacks to Pair With Your Anytime Drinks*

**SPICY SALAMI, TRUFFLE PECORINO**

### PIZZA \$10

sausage, mozzarella, brie  
mortadella, ricotta, pistachio

### SMALL PLATES \$10

shrimp cocktail  
penne arrabbiata

### HOUSE WINE \$8

by the glass

### ALL BOTTLES OF WINE

**30% OFF**

until 6:00 pm

**à la carte menu available**

## OYSTERS

\$15

### HALF DOZEN OYSTERS

raw or baked

*blackberry oysters from Virginia, classic mignonette sauce*

## OYSTERS AND WINE

### FABRIZIO'S PICK

six OYSTERS & a glass of CHABLIS

Kimmeridgian is king: Chablis and oysters are the ultimate terroir pairing

\$45

### CAN'T GO WRONG

six OYSTERS & a glass of CHAMPAGNE

The classic pairing: oysters and a glass of the finest bubbles

\$49

### CHIC

six OYSTERS & a glass of MUSCADET

The ultimate (and maybe best) pairing; oysters and a glass of Melon de Bourgogne

\$35

### TRÈS CHIC

six OYSTERS & a glass of ROSÉ

Quiet luxury at its best... oysters and a glass of rosé from Provence

\$28

### JOCELYNE'S STYLE

six OYSTERS & a glass of CHIANTI

Uber trendy pairing created by one of our favorite guests!

\$30

*Please alert your server if you have any dietary restrictions due to a food allergy or intolerance. Consuming raw or uncooked meats, poultry, shellfish, oysters, or eggs may increase your risk of foodborne illness, especially those with certain medical conditions.*

*A 18% service charge will be added to each guest check, if you would like this charge removed, please let our staff know.*

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