

Monday-Saturday 4pm-6pm

Happy Hour Menu

MOZZARELLA FRITTA

\$9

TARALLI & OLIVE
STRACCIATELLA & FOCACCIA

\$6

FRITTATINA AL FORNO
PATATAS BRAVAS

····HOUSE WINE······

\$8by the glass

APERITIVO BOARD \$12

Aperitivo Snacks to Pair With Your Anytime Drinks

SPICY SALAMI, TRUFFLE PECORINO

GNOCCHI TRIO

tomatoe sauce, basil pesto, gorgonzola and walnuts

\$15

RISOTTO TRIO

porcini mushrooms, tomato and stracciatella, saffron and parmigiano

\$15



à la carte menu available

OYSTERS = \$15

HALF DOZEN OYSTERS

raw or baked

blackberry oysters from Virginia, classic mignonette sauce



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

TRÈS CHIC

six OYSTERS & a glass of ROSÉ

Quiet luxury at its best... oysters and a glass of rosè from Provence \$28

JOCELYNE'S STYLE

six OYSTERS & a glass of CHIANTI

Uber trendy pairing created by one of our favorite guests!



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.