

aperitivo hour

TUESDAY - FRIDAY
3PM - 6PM



Drinks

\$12 MARTINIS

PISTACHIO ESPRESSO MARTINI
ESPRESSO MARTINI
CORPSE REVIVER #2

\$8 SPRITZ

JL SPRITZ
LIMONCELLO SPRITZ

\$6 HOUSE WINE

PINOT NOIR
CABERNET SAUVIGNON
SUPER TUSCAN
CHARDONNAY
PINOT GRIGIO

\$8 Fancy Plates

EXCLUSIVE TO HAPPY HOUR!

BRUNETTI POLPETTE **V**

zucchini, egg, bread crumbs,
grana padano, calabrian aioli

MEATBALL SLIDERS

meatball, sourdough bread, goat cheese,
calabrian pepper sauce, basil

CHICKEN PARM SLIDERS

crispy chicken, sourdough bread,
pomodoro, fondue, mozzarella

SMASHED TRUFFLE FINGERLINGS **V**

fingerling potatoes, truffle oil, grana padano,
parsley, black pepper parmesan aioli

\$8 Salads

JAY'S CAESAR

romaine, radicchio, dried black cherries,
Marcona almonds, house-made croutons,
crumbled egg yolk, grana padano

THE 516 **GF**

romaine, marinated olives, cornichons,
blistered tomatoes, pickled red onion,
smoked provolone, grana padano, prosciutto,
soppressata, balsamic red wine vinaigrette

LUCA **GF | PB | V | DF**

kale, romaine, radicchio, Marcona
almonds, dried black cherry, cashew-balsamic

\$12 Pizzas

NYC PLAIN JANE **V**

tomato, mozzarella

QUEEN STELLA MARGHERITA **V**

tomato, house-made mozzarella,
grana padano, basil

SWEET JAMIE KAY

tomato, house-made mozzarella,
soppressata, calabrian honey

\$12 Pastas

LUIGI'S POMODORO **PB | V | DF**

spaghetti alla chitarra, tomato sauce, olive oil, basil

CREAMY TOMATO VODKA **V**

rigatoni, olive oil, chili flakes, grana padano

CACIO E PEPE **V**

spaghetti alla chitarra, cracked black pepper,
panko bread crumbs, grana padano

PB - PLANT BASED **GF** - GLUTEN FREE **DF** - DAIRY FREE **V** - VEGETARIAN