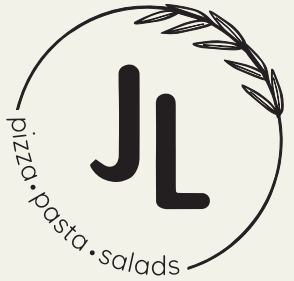


aperitivo hour

TUESDAY - FRIDAY
4PM - 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

traditional or impossible
meatballs, our daily bread, goat cheese,
calabrian pepper sauce, basil

SMASHED TRUFFLE FINGERLINGS **V**

fingerling potatoes, truffle oil,
grana padano, parsley

\$12 Pizzas

NYC PLAIN JANE **V**

tomato, mozzarella

DAISY

carbonara sauce, mozzarella, bacon,
egg, grana padano, fresh black pepper

SWEET JAMIE KAY

tomato, house-made mozzarella,
sopressata, calabrian honey

\$8 Salads

JAY'S CAESAR **V**

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

CICCIO HOUSE **GF | V**

romaine, celery, tomato, red onions,
grana padano, red wine vinaigrette

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

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

\$12 Pastas

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

bucatini, tomato, olive oil, basil

CREAMY TOMATO VODKA **V**

rigatoni, olive oil, chili flakes,
grana padano

CACIO E PEPE **V**

bucatini, cracked black pepper,
panko bread crumbs, grana padano

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