

SPRITZ HOUR

Available Tuesday - Sunday from 4pm - 5pm
Not available for takeout

SPRITZ EACH | 11

- il doge** | aperol, prosecco, soda, orange
- hugo** | st. elder elderflower, prosecco, soda, mint
- proibito** | cappelletti, grapefruit, lemon, prosecco
- l'alpino** | carpano bianco, salers gentian, genepi, lemon, prosecco
- bastardo** | amaro ciociaro, pineapple gum, apricot liqueur, lime, lambrusco

COCKTAILS

ALL of our cocktails are \$2 off

CICCHETTI VENETIAN FOR 'SNACKS'

- polpette**, house made meatballs, tomato sugo, pecorino | 9
- fried arancini**, wild mushrooms & tartufata, saffron, mozzarella, tomato sugo, parmigiano | 9
- crudo**, apple puree, chive oil, pickled wild mushrooms, sausalito watercress, red endive, pomegranate | 12
- beef tartare**, egg yolk confit, crispy leeks, pickled mustard seeds, beef demi-glace, sweet & sour cauliflower, fried capers, mustard mayonnaise | 14
- pizza margherita**, tomatoes, house made mozzarella, basil, olive oil | 13

VINO EACH | 11

BIANCHI

- Pinot Grigio Blend** Villa Russiz "Les Enfants," Friuli-Venezia Giulia '16
- Rose** Graci "Etna Rosato", Sicilia '19

ROSSI

- Pinot Noir** St. Michael-Eppan, Sudtirol - Alto Adige '17
- Corvina Blend** Tommasi "Arele," Veneto '10

DRAFT BEER EACH | 7

- Magnolia**, Kalifornia Kolsch, San Francisco, CA (4.7% ABV)
- Devil's Canyon**, Silicon Blonde Ale, San Carlos, CA (6.0% ABV)
- Fieldwork Brewing**, Rotating Hazy IPA, Berkeley, CA (6.5-7.5% ABV)

We sustainably source organic and local ingredients.

All salumi, mozzarella, breads, pasta and pizza doughs are proudly made from scratch.