

# HAPPY HOUR

Monday-Friday, 3-5pm



## VINI 10

by the glass (5oz pours)

### PROSECCO NV

Ronco Belvedere | Veneto | Glera

### LAMBRUSCO NV

Ronco Belvedere | Emilia-Romagna | Lambrusco Marani

### GRILLO 'BIO'

Settesoli | Sicilia

### AGLIANICO 'LUCCHERO'

La Guardiense | Campania

## COCKTAILS 10



### NEGRONI

Campari, Gin, Sweet Vermouth

### NEGRONI BIANCO

Gin, Luxardo Bitter Bianco, Rinomatto  
Americano Bianco, Grapefruit

### APEROL SPRITZ

Aperol, Prosecco, Orange

### SPRITZ ROSA

Malfy Rosa, Campari, Grapefruit, Prosecco

## ALLA SPINA 6

Draft Pours from Birroteca

### ITALIAN PILSNER, BIONDA

Inide Alehouse | Toronto | 5%ABV



## BITES

Single bites priced by the piece

### ARANCINI DI FUNGHI 2

Lightly Fried Risotto Balls, Roasted Mushrooms,  
Fontina Val D'Aosta DOP, Urbani Black Truffle

### FRITTATINE DI GNOCCHI 3

Breaded and Fried Gnocchi alla Sorrentina,  
Mutti Tomato, Housemade Mozzarella

### SUPPLI 4

Lightly Fried Risotto Ball, Mutti Tomato,  
Parmigiano Reggiano® DOP, Housemade Mozzarella

### ARROSTICINI DI AGNELLO 3

Eataly Macelleria's Beverly Creek Lamb  
Skewer, Housemade Salsa Verde

### SPIEDINI DI GAMERETTI 6

Argentinian Pink Shrimp Skewer,  
Limoncello, Preserved Lemon Marinade

### OSTRICHE 3.50 each

Raw Oyster on the Half Shell

