

# 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

## 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

### BACCALÀ FRITTO 3

Housemade Salt Cod Fritters, Yukon  
Gold Potato, Lemon Zest

### GAMBERETTI 3

Poached Argentinian Pink Shrimp,  
Garlic, Olitalia Extra Virgin Olive Oil



### OSTRICHE 3.50 each

Raw Oyster on the Half Shell