

Happy Hour

bites & beverages

special pricing from 4-6pm and 9 pm to close offered only in the bar

\$4 each

Olives

piccolini olives, chili flakes and EVOO

Truffle Plugra Popcorn

rich European style butter, white truffle oil and white popcorn

Polenta Fries

fried polenta with garlic aioli

\$6 each

Fire Roasted Cauliflower

seasoned and blasted in the wood fired oven topped with Grana Padano

Beechers Cheese Curds

served with gorgonzola cream dip

Truffle Frites

True French Fries, served with garlic aioli

Oven Roasted Zucchini

Goat Cheese Crusted with basil pesto

\$8 each

Short Rib Pappardelle

braised beef in shallot cream reduction, fresh pappardelle pasta, arugula and shaved parmesan

Rigatoni Formaggio

creamy pasta with fontina, gruyere, finished with pancetta, Granna Padano and white truffle oil

Cappellini Fresco

angel hair like pasta, San Marzano tomatoes, garlic, basil, extra virgin olive oil

Fried Calamari & Rock Shrimp

battered with seasoned flour and fried, served with Calabrian chili aioli

Wood Fired Pizzas

margharita, (add pepperoni \$2), fresh mushroom rosemary, salami artichoke, fig & blue, prosciutto, grilled vegetable, short rib pizza

Drinks

\$3 drafts (not including Diamond Knot IPA), \$4 well drinks, \$4 house wines