

aperitivo hour

4:00 to 6:30 pm | bar only

OX MARINATED OLIVES 6

Castelvetro, chilies, citrus

INSALATA DELLA CASA 12

pancetta, organic local greens, Brussels sprouts, pomegranate, walnut, gorgonzola, aged balsamic

TALEGGIO WHIPPED RICOTTA 14

Bellwether Farm's ricotta, sesame fett'unta, mint, seasonal fruit

BURRATA D.O.P. 16

grilled artichoke, benza olio, cured olive, confit heirloom tomato, Noble Bread

PROSCIUTTO SAN DANIELE 18

ricotta crostini, hazelnut, truffle honey

NDUJA PANINO 16

ricotta, dandelion, artichoke
chamomile fermented honey

LINZ BEEF TARTARE* 14

dill tonnato, elderflower vinegar, mirin, brown butter, endive

8oz LINZ PRIME OX CUT STEAK* 26

red wine onions, arugula, lemon, Parmesan

VEAL MEATBALLS 12

Guisto's polenta, San Marzano tomato, basil, Parmesan

AFFETTATI MISTI 24

grilled Noble Bread, prosciutto di San Daniele, Levoni D.O.P. cured meats, seasonal Italian cheese, cured olives, Calabrian butter, Ox mostarda, giardiniera

GIGLI 16

San Marzano tomato, evo, basil, Parmesan

RADIATORI ALLA BUTTERA 20

cured pork sugo, broccolini, tomato, burrata, salsa verde

* Consuming raw or undercooked food may be hazardous to your health. These items are served raw or undercooked.

apertivo drinks

4:00 to 6:30 pm | bar only

cocktails 12 each

NEGRONI

gin, campari, sweet vermouth

HUGO

elderflower, prosecco, soda

MINT GIMLET

gin, mint, lime

APEROL SPRITZ

aperol, soda, prosecco

wine

glass **9** | bottle **36**

ITALIAN WHITE

ITALIAN RED

sangria 9 each

ROSSO

Ox blend of assorted fruits and Italian red wine

BIANCA

Ox blend of assorted fruits and Pinot Grigio

beer

TWO HEARTED IPA 8

PERONI 6

MICHELOB ULTRA 5