

APERITIVO SOCIAL



Daily 4pm to 6pm

CARIBBEAN BELLINI

Flor de Cana Coco, Banana puree topped with Fantinel Prosecco

MULO SBAGLIATO

Lemongrass infused Titos, Lemon Juice, Ginger Beer, Angostura

SUNSET SPRITZ

Italicus, Aperol, Lemon Juice, topped with Fantinel Prosecco & Soda

BERRIED IN THYME

Mixed Berries infused Bombay Sapphire, Thyme, Lime Juice & Tonic

GARDEN FRESH

Cucumber infused Bombay Sapphire, Lime Juice, Mint, Tonic

FEATURED WINES OR PUNCH

Ask your server and bartenders for our current selection

SANGRIA ROSA

Rose Wine, Cocchi Rosa Americano, Triple Sec, Cranberry Juice, Lemonade



ANDIAMO SLIDER

Niman Ranch Beef Patty, Bacon, Fontina Cheese, Fried Pickled Onion, Watercress, Aioli

TRUFFLE FRIES

Thin Cut Potato, Black Summer Truffle, Truffle Oil, Parmigiano

CALAMARI FRITTI

Light Fried Squid with Zucchini Chips, Banana Peppers and Scotch Bonnet Aioli

BRUSCHETTA

Grilled Garlic Bread, Heirloom Tomatoes, Basil Pesto, Shredded Burrata Cheese (V)

TUNA TARTARE & GAZPACHO

Fresh Tuna Tartare, Ricotta Cheese, Citrus Seasoning, Tomato Gazpacho

A 17% Service Charge will be added to your order