

HAPPY HOUR MENU

\$75 PP | 2.5 HOURS | DRINKS AND LIGHT BITES

Upon Your Arrival...

HUMMUS & VEGETABLE CRUDO

CHEF'S SELECTION OF PASSED SEASONAL HORS D'OEUVRES

DRINKS INCLUDED Unlimited

LEMONADE, ICED TEA, SODA

BEER

Rotating selection of cans and drafts

WINE

- PROSECCO
- WHITE
- ROSÉ
- RED



DESSERTS Additional Per Person

ICE CREAM SANDWICHES

AND/OR POPSICLES **8**

BROWNIES + COOKIES + BERRIES **10**

MINI ITALIAN PASTRIES **10**

OCCASION CAKE **10**



HOW IT WORKS

Upon arrival hummus and vegetable crudo will be available for guests followed by pizza & focaccia sandwiches sprinkled throughout. Guests with dietary restrictions can place individual orders. The event is 2.5 hours, if you desire additional time, please make arrangements in advance. Packages include a semi-private space, staff and tableware. You will have access to the space 15 minutes before your scheduled event, if you require more set-up time please arrange with your event coordinator.

PIZZA Choose 3

Served in 6 slices "cocktail" style.



MARGHERITA CLASSICA **v**

Mozzarella, tomato, basil, olive oil, parmesan

CALABRESE

Soppresata, mozzarella, tomato, parmesan, oregano

FUNGHI MISTI **v**

Mixed mushrooms, pecorino, mozzarella, caciocavallo, white truffle oil

LOMBARDI

Prosciutto, arugula, mozzarella, parmesan, lemon zest

SOPPRESSATA & TRUFFLES

Soppresata, mixed mushrooms, black truffles, mozzarella, caciocavallo, parmesan, spicy honey

FIG & PROSCIUTTO

Black mission figs, prosciutto, mozzarella, gorgonzola, arugula

EGGPLANT & BURRATA **v**

Eggplant, tomato, burrata, basil, parmesan

3 GREENS & BURRATA **v**

Spinach, kale, basil, burrata, fontina, caciocavallo, parmesan, lemon zest, spicy olive oil

ROAST CORN & COPPA

Fire-roasted corn, spicy coppa, gorgonzola, mozzarella, fontina, fresno chili, basil, spicy honey

[GLUTEN FREE CRUST & VEGAN CHEESE AVAILABLE +\$5]

UPGRADE TO BOOZE 2.5 HRS

+ \$30 pp

Beer, Wine, Prosecco + Well Drinks, Sangria, Iced Tea, Lemonade &

Choice of 2 Specialty Cocktails

• DIAVOLA

Jalapeño infused Hornitos Tequila, pineapple, lime, agave

• RESPECT YOUR ELDERS

Dorothy Parker Rose Petal Gin, St. Germain, simple, lemon, mint

• SMOKY VILLA

Vida Mezcal, guava, lime, agave

• HIBISCO MARGARITA

Hibiscus Tequila, lime, agave, salt rim

• MONA LISA

Rosemary infused Tito's Vodka, grapefruit, honey, lemon,

• IL MOLO

Clarified pina colata with Platation & Ron Zacapa Rum, lime, coconut

