

Happy Hour

Bites

HOUSE-CURED OLIVES 8
Rosemary, Citrus, Chiles

CRUDO 11
Seasonal Accompaniments

SAFFRON ARANCINIS 11
Green Marinara, Ricotta Salata

MOZZARELLA 9
Olive Oil, Sea Salt, Black Pepper
Add Prosciutto \$4

STUFFED PEPPERS 12
Pancetta, Pecorino

CHEF'S MARKET VEGETABLE 8
Daily Selection

POTATO FOCACCIA PINWHEELS 7
Basil Pesto, Parmigiano Fonduta

RAINBOW CAULIFLOWER 9
Sea Urchin Aioli, Guanciale

MARGHERITA PIZZA 14
Fior di Latte, Basil

SCAMORZA PIZZA 14
Broccoli, Olive, Roasted Garlic

Sips

NEGRONI 7
Beefeater Gin, Alessio Vermouth, Campari

APEROL SPRITZ 7
Aperol, Prosecco, Soda

'ON A WHIM' COCKTAIL 8
Bartender's Choice

BUBBLES / WHITE / RED 6
Daily Selection by the Glass

MENABREA 4
Bionda, Italy

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Please be sure to kindly inform your server/bartender of any allergies and/or dietary restrictions.

 @CALMARERESTAURANT