

# OUR MENU

*Dinner*

*Lunch*

*Aperitivo Hour*

*Brunch*

Weekdays from 3:00 pm to 6:00 pm (Excluding Holidays)

## BITES

Issabella's Tiny Cheese & Charcuterie  
Served with house red or white wine.

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Bread & Butter  
Whipped shallot and anchovy butter,  
toasted sourdough.

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Grilled Bruschetta (VG, PB, DF)  
Roasted red pepper, thyme, agrodolce, and olive oil.

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Octopus Croquettes  
Served with nduja aioli.

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Mushroom Skewers (BP, VG, DF, GF)  
Served with caramelized onion and creamy hummus.

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Antipasto Skewers (GF)  
Chorizo, mozzarella, olives, tomato, and basil.

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Calamari (DF)  
Crispy calamari, served with saffron aioli.

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Baked Feta (VG)  
Honey and Thyme baked feta, cherry tomatoes, and  
crispy baguette.

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Roasted Cauliflower (PB, VG, DF, GF)  
Served with romesco sauce and toasted almonds.

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## WINE & CHAMPAGNE

House Wine & Sparkling  
White | Rose | Red | Prosecco

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Perrier - Jouët, Grand Brut NV, France  
Premium By the Glass Specials.

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Sancerre, France  
Premium By the Glass Specials.

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Avignonesi, Montepulciano Super Tuscan  
Premium By the Glass Specials.

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## COCKTAILS

Limoncello Martini

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Negroni

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Aperol Spritz

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Peach Bellini

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Margarita

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Red or White Sangria

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## BEER

Beer

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