

carlotto

CUCINA ITALIANA

HAPPY HOUR MENU

DAILY FROM 5 - 6PM

CICCHETTI

house made foccacia marinated olives	6
tuna stuffed peppers capers	10
crispy pork polpettine salsa verde	10
baby artichokes walnut bagna cauda	12

FORMAGGI & SALUMI

mozzarella di bufala & condimenti olive tapenade, basil pesto, tomato marmalada	18
salumi misti <i>selection of italian cured meats</i> prosciutto di parma 24 months, culatello di zibello DOP, capocollo, mortadella, finocchiona salame served with taralli & house pickles	28

EXECUTIVE CHEF - ANDY KITKO

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WINES *gls 12 btl 50*

Lambrusco di Sorbara, Vigna del Padre, Emilia-Romagna 2022

Sauvignon, Abazia di Novacella, Alto Adige 2022

La Spinetta, 'il Rose di Casanova', Tuscany 2022

Cannonau, Mora & Memo 'Nau', Sardinia 2021

COCKTAILS 12

La Mora - pilloni mirto, macchia vermouth, fiorini lambrusco, club soda

Negroni Classico - silvio carta 'gillo' gin, campari, bordigo vermouth di torino

Negroni Bianco - the botanist gin, amara d'arancia, cocchi americano bianco

Hotel Nacional - ten to one white rum, bernard apricot, liqueur, pineapple, lime

Padrino - jura 10yr single malt scotch, lazzaroni amaretto, cynar

BEERS 8

Pilsner - Italian / Evil Twin & Carlotto / Botte-Botte, New York 4.9%

IPA - Hazy East Coast / Other Half / Green City, New York 7%

DIGESTIVI SELECTIONS

Please speak with your bartender about all available Digestivi and Vintage Amari options that we offer on our beverage list to complete your experience.