

EVERYDAY

4:30PM

6:30PM

food

# Happy Hour

## 2024

n°10  
LOS ANGELES

<b>Sicilian Arancini (v)</b> breaded rice balls, mozzarella, tomato sauce dip	9
<b>Bruschetta al Pomodoro (vegan)</b> ciabatta bread, tomatoes, garlic, basil, evoo <b>Add</b> burrata or prosciutto di Parma	9 3
<b>Fritto Misto</b> lightly fried calamari & zucchini <b>Add</b> shrimp	10 3
<b>Filet Mignon Tartare*</b> chopped raw beef, onions, capers, lemon, paprika <b>Add</b> truffle	10 8
<b>Grilled Octopus (gf)</b> chickpea puree, haricots verts	10
<b>Ahi Tuna &amp; Avocado Tartare*</b>	10
<b>House Focaccia (v)</b> extra virgin olive oil, tomato confit	12

## beverages

<b>Italian wine by the glass</b>	9
<b>Classic Italian Aperitifs</b>	9
<b>Bellini</b> - Peach Puree, Ferrari Brut	
<b>Americano</b> - Campari, Sweet Vermouth, Soda Water	
<b>Aperol Spritz</b> - Aperol, Prosecco, Soda Water	
<b>Beer</b>	6



Please inform us of any allergies or dietary restrictions.

\* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase the risk of food borne illness.

*an automatic 18% service charge will be added to the bill*