

# APERITIVO HOUR

DAILY: 5PM-7PM

# ROSARIO

by Chef Logan McGear

## TO DRINK

### **PERONI - 5**

**WINE - 7** *Ask your server for daily wine special.*

### **APERTIVOS - 7**

**AMERICANO** - campari, sweet vermouth, soda

**APEROL SPRITZ** - aperol, pamplemousse, soda, prosecco

**CYNAR HIGBALL** - cynar, orgeat, soda

**GARIBALDI** - campari, orange juice squeezed to order

**NEGRONI SBAGLIATO** - campari, sweet vermouth, prosecco

**ROSARIO 50/50 MARTINI** - spring 44 gin/cocchi rosa, citrus oils

**ADAMS MORGAN 50/50 MARTINI** -  
spring 44 vodka/cocchi americano, castelvetro olives

### **COCKTAILS ON DRAFT - 7**

**RUN ON** - ilegal mezcal joven, ancho reyes, lime, vanilla, pineapple

**MILANESE MULE** - spring 44 vodka, don cicco nocino, ginger, lime

## MENU

### **N'DUJA & ANCHOVY TRAMEZZINI - 5**

### **ARANCINI BOLOGNESE - 4**

### **FRIED GOAT CHEESE - 3**

### **CASTEVETRANO OLIVES - 4**

### **PARMESAN CRISPS - 4**

### **CREAMY TOMATO BASIL SOUP - 3**

*Ingredients may not be listed in their entirety.*

*Please inform your server of any allergies or dietary restrictions.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*