

Crudo. Cocktails. Carafes.

OYSTERS—\$2 ea

CRUDO—\$6

Ricciola

artichokes, spring garlic aioli, pepperoncino

Tonno

salsa verde, fried capers, micro parsley

Salmone

spring pea vinaigrette, mint, pancetta powder

Halibut

strawberries, pickled shallots, chili, frisé

Cappesante

fava bean puree, black truffle, lemon oil

CICCHETTI

Arancini—\$9

truffle risotto croquettes, wild mushrooms, fontina

Shishito Peppers—\$7

bottarga, basil seeds, lemon

Prosciutto Wrapped Polenta—\$7

parmigiano reggiano, spicy tomato sugo

American Wagyu Meatball—\$5

parmigiano reggiano, basil

COCKTAILS—\$7

Il Carosello

prosecco, gin, aperol, absinthe

Grappa alla Mente

vodka, moscato grappa, mint

Saba Moda

bourbon, saba, barrel aged bitters

Che Figata

tequila, jalapeño simple, fresh strawberry

Il Pompelmo

gin, dimmi, sweet vermouth, cynar

CARAFES (6oz)—\$7

Enza Prosecco
Villa Sparina Gavi di Gavi
Donnafugata Zibibbo 'Lighea'
Saia Nero d'Avola

BEERS—\$5

Blance de Chambly Belgian Whit
Sculpin IPA
Schrimshaw Pilsner



@CulinaLA #CrudoHour

MON—FRI 6PM-8PM