

Appetizers:

- \$15 *NYC Antipasto Selection* w/hand-crafted salumi, artisanal cheeses, vegetables & grilled bread
- \$9 *Butter Lettuce Salad* w/ montassio fricco, candied beets & sherry vinaigrette
- \$4 *Warm Marinated Olives* w/ ginger & orange peel

Daily Specials: \$10

- Sunday *Lasagna*
- Monday *Meatballs*
- Tuesday *Pumpkin Baked Ziti*
- Wednesday *Gnocchi*
- Thursday *Flight Night*

Belgian beer snacks

- \$12 *Grilled Ohio Beef Burger* w/ spring onions, Chimay Grand Cru cheese, lettuce, tomato & fries
- \$10 *Veggi Burger* w/ Mozzarella, lettuce, onion & fries
- \$9 *Belgian Steamed Mussels* w/ beer & butter
- \$7 *Pomme Frites* w/ Belgium mayonnaise
- \$11 *Pomme Frites Table Share* w/ Belgium mayonnaise

Happy Hour Food – Every Day 4:30 – 7:00

- \$5 *Happy Bianco Pizza* w/ sliced garlic & mozzarella
- \$6 *Happy Ohio Burger*
- \$5 *Happy Veggie Burger*
- \$5 *Happy Duvel Steamed Mussels* w/ beer & butter
(Try with Ommegang Witte)
- \$3 *Happy Ohio Fries* w/ ketchup
- \$3 *Happy Warm Marinated Olives*
(additional charge on all Happy Hour item upgrades)

Holiday Hours:

Weds. before Thanksgiving: Noon-2am

Thanksgiving: 9pm-2am

Friday after Thanksgiving: Noon-2am



Daily Beer Specials

Flip Menu for Descriptions

Draft

- \$5.00 Boulder Brewing Mojo, India Pale Ale
- \$6.00 Avery Czar, Russian Imperial Stout
- \$6.00 Avery Old Jubilation, Strong Ale
- \$5.00 Ommegang Witte, Belgian Wheat **(Try with mussels!)**
- \$7.00 Great Lakes Christmas Ale, Christmas Seasonal**
- \$7.50 Corsendonk Christmas Ale, Christmas Seasonal**
- \$7.50 St. Bernarudus Christmas Ale, Christmas Seasonal**
- \$7.50 Kwak, Belgian Amber Ale

Bottle

- \$17.0 La Chouffe 750mL
- \$17.0 Hop Chouffe 750mL
- \$3.00 Brooklyn Lager Can, American Lager
- \$3.00 Orangeboom 16oz, Dutch Pale Lager
- \$2.00 Pabst Blue Ribbon 16 oz, American Lager
- \$4.00 Redbridge Gluten-Free Beer**
- \$6.50 Troegs Mad Elf, Christmas Seasonal from PA**

Wine

- \$5 House Red, White, or Sparkling

- \$9 Joel Gott, Sauvignon Blanc, CA 07
- \$8 San Simone, Pinot Grigio, France 05
- \$9 Earthworks Cabernet Sauvignon, Paso Robles 06
- \$15 Champagne Henriot Brut Souverain, Reims, NV

Traditional Pizza:

- \$6 *Bianco* w/ sliced garlic, olive oil & sea salt
- \$10 *Marinara* w/ tomato sauce, parmesan, mozzarella & provolone
- \$12 *Margherita* w/ fresh tomato, basil & local mozzarella
- \$11 *Sausage* w/ tomato sauce, mozzarella & sweet Italian sausage
- \$10 *Puttanesca* w/ tomato sauce, capers, olives, provolone, & anchovy

Modern Pizza:

- \$12 *Duck & Pumpkin Pizza* w/ oregano & vento d' estate
- \$11 *Apple & Prociutto* w/ organzola & red wine
- \$10 *Potato Pizza* w/ pancetta, provolone & sage
- \$13 *Sunnyside Pizza* w/ eggs, pancetta & lots of black pepper

Extra \$2:

- Prosciutto* *Potato*
- Italian Sausage*
- Olive*
- Pepperoni* *Parmesan*
- Egg* *Marinara*
- Pepperoncini* *Pancetta*
- Shitake Mushrooms* \$5

Dessert:

\$5 *Jenny's Ice Cream*

\$9 *Jenny's Ice Cream Sampler*

Menu is available until 2 am. every day.

1948 West 25th Street 216-344-9944

All Beer and Wine available to-go!