

IT'S TIME!

# ROOFTOP SOCIAL HOURS

## Wines | \$10

### Sparkling Wine

Silterra Prosecco | Veuve Du Vernay Rosé |  
Chandon Garden Spritz

### Red Wine

Montecampo D'Abruzzo

### White Wine

Montecampo Pinot Grigio

## Beers | \$10

Tiger | Heineken

## Slushy Cocktails | \$15

Strawberry Aperol Freeze |  
Tropic Like its Hot | Limoncello Slush

## Cold Tapas | \$8

### Caponata

Tomato dip with deep-fried Eggplants, Capers Olives  
and Italian Basil, served with fried Pizza Dough Sticks (VE | GFO)

### Tomato Bruschetta

Grilled Multigrain Bread topped with diced Cherry Tomatoes,  
Garlic, Italian Basil and Aged Balsamic Glaze (VE | GFO)

### Seared Sesame Tuna with Romesco Sauce

Sesame Raw Tuna, Roasted Red Pepper Sauce (N | GF)

### Beef Tartare

Black Angus Beef Tartare, Grain Mustard, Red Onions, Pickles,  
Capers, Shallots and extra virgin Olive Oil (GF)

### Mozzarella Bocconcini

Marinated Mozzarella Cheese Balls and extra virgin Olive Oil,  
served with fried Pizza Dough Sticks (D | V | GFO)

## Hot Tapas | \$8

### Bolognese Cheese Fries

Skin on Fries topped with slow-cooked Black Angus  
Bolognese Sauce and 18 months Parmesan Cheese (D | GF | A)

### Truffle Fries

Skin on Fries topped with sliced Black Truffle and  
Truffle Salt (VE | GF)

### Mozzarella Sticks

Deep-fried Breaded Mozzarella Cheese Sticks, served with  
Arrabbiata sauce (V | D | E)

### Sicilian Arancini

Sicilian-style Saffron Rice Balls, filled with Beef Ragout  
and Cheese (D | A | E)

### Italian Meatball Carbonara

Italian herb baked Meatballs, served in Pecorino Cheese and  
creamy Carbonara sauce (D | E)

### Fried Calamari

Deep-fried Calamari Rings served with Lemon Wedges  
and Kaffir Lime Mayo (S | D)

Level 24 Al Fresco Dining

**5:00 PM - 7:00 PM**

Tuesday to Saturday