

Crudo Hour at Culina, Modern Italian

Cocktails \$7

Il Carosello

prosecco, gin, aperol, absinthe

Che Figata

tequila, jalapeño agave, strawberry, fresh lime

Sunset Buck

mezcal. aperol. fresh pineapple. ginger. peychaud's bitters.

Bitter Bee

vodka. honey. mint. fresh lime. bitters.

Carafes \$7

Enza Prosecco

Villa Sparina Gavi di Gavi

Chianti Classico La Maia Lina

Draft Beers \$5

Sculpin IPA

Blanche de Chambly Belgian

Peroni Nastro Azzurro

Oysters \$2 ea

Crudo \$6

Salmone

scottish salmon. stone fruit. orange scent. preserved herbs

Tonno

ahi tuna. lardo bread crumbs. scallion. bottarga

Ippoglosso

halibut. citrus pickled rhubarb. strawberry & pinot grigio gelée

Ricciola

hawaiian yellowtail. peach relish. marjoram. lemon zest

Cicchetti

Arancini \$9

house cured pork belly. frisée. orange gastrique, onion fonduta

Shishito Peppers \$7

bottarga. basil seeds. lemon

Prosciutto Wrapped Polenta \$7

parmigiano reggiano. spicy tomato sugo

Short Rib Meatball \$5