



HAPPY HOUR

SPUNTINI

TAGLIERE DI FORMAGGI

taste of three Italian cheeses, acacia honey
walnuts, crostini 9

GAMBERI ALLO SPUMANTE

shrimp, prosecco, aromatic herbs 10

PIADINA

flatbread, house made fennel sausage gorgonzola dolce,
wild mushrooms, fig balsamic glaze 9

PALLINE DI CARNE

homemade meatballs, tomato basil 10

TAGLIERE DI SALUMI

Cured cold imported Italian meats 9

BRUSCHETTA

toasted Italian bread, tomatoes, fresh mozzarella, evvo 9

CARPACCIO

beef tenderloin, arugula, grana Padanno, capers
lemon truffle oil.10

INSALATA MISTA

mixed greens, gorgonzola, walnuts, balsamic vinaigrette 8

GNOCCHI

gnocchi, Bolognese ragout 10

PASTA

homemade pasta, alfredo or pomodoro 10

chef's rosemary ciabatta bread 6

VINO \$7

PROSECCO

ROSE

CHARDONNAY

SAUVIGNON BLANC

PINOT GRIGIO

MOSCATO

PINOT NOIR

CABERNET SAUVIGNON

MONTEPULCIANO

CHIANTI

COCKTAILS \$ 8

ORANGE NEGRONI

gin, dry vermouth, triple sec

BASILITO

vodka, pomegranate juice & fresh lime juice

BERRY MOJITO

rum, blue berry juice, fresh lemon juice
lemon & mint

ORANGEGINO

gin, chef nicola's orangecello, simple syrup
fresh lemon juice.

PINK MARGARITA

tequila, lime and grapefruit juice, fresh mint

BOURBON VANIGLIA

bourbon, vanilla infused syrup, lemon & rosemary

ROSSO COSMO

vodka, Elderflower liquor, cranberry & lemon juice.

**ANY NIGHT IS A SPECIAL NIGHT WITH CHEF
NICOLA'S DAILY SPECIALS.**

**CHEF NICOLA'S LIMONCELLO &
ORANGECELLO**