

HAPPY HOUR

VINO 7

PROSECCO
ROSE
CHARDONNAY
SAUVIGNON
BLANC
PINOT GRIGIO
MOSCATO

PINOT NOIR
CABERNET
SAUVIGNON
MONTEPULCIANO
CHIANTI

COCKTAILS 7

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.

SPUNTINI 7

TAGLIERE DI FORMAGGI
taste of three Italian cheeses, acacia honey
walnuts, crostini

GAMBERI ALLO SPUMANTE
shrimp, prosecco, aromatic herbs

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

PALLINE DI CARNE
homemade meatballs, tomato basil

TAGLIERE DI SALUMI
Cured cold imported Italian meats

BRUSCHETTA
toasted Italian bread, tomatoes,
fresh mozzarella, evvo

ARANCINI DI RISO
deep fried carnaroli rice balls with mozzarella,
chefs tomato sauce

CARPACCIO
beef tenderloin, arugula, grana Padano, capers
lemon truffle oil.

INSALATA MISTA
mixed greens, gorgonzola, walnuts, balsamic
vinaigrette

GNOCCHI
gnocchi, chef's garden basil pesto

PASTA
homemade pasta, alfredo or pomodoro

chef's rosemary ciabatta bread 6

DAILY HAPPY HOUR SPECIALS

ITALIAN SPRITS – MONDAY
variety of Italian spritz.

PASTA DISH + WINE - TUESDAY
choose one pasta entrée & glass of wine 25.

SPECIAL COCKTAIL NIGHT - WEDNESDAY
bartenders create unique drink mixes.

CARNE & PESCE + WINE – THURSDAY
choose one carne & pesce entrée & glass of wine 29
(restrictions apply)

MONDAY – SATURDAY 4:30 - 6:00
only available on patio, bar & bar tables