

HAPPY HOUR

VINO 7

PROSECCO	PINOT NOIR
LAMBRUSCO	BARBERA
ROSE SPARKLIN	ZINFANDEL
CHARDONNAY	CABERNET SAUV
SAUVIGNON BLANC	MONTEPULCIANO
PINOT GRIGIO	TEMPRANILLO
TREBBIANO	NERO D'AVOLA
PECORINO	CHIANTI
MOSCATO	MALBEC

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, crispy parma prosciutto, fresh arugula,
whipped buffalo ricotta drizzled spicy honey
grana padano shavings

CAPRESE
fresh mozzarella, tomatoes, basil pesto
balsamic reduction

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.

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
(restrictions apply)

SPECIAL COCKTAIL NIGHT - WEDNESDAY
bartenders create unique drink mixes.

CARNE & PESCE + WINE – THURSDAY
choose one carne & pesce entrée & glass of wine 33
(restrictions apply)

MONDAY – SATURDAY 4:30 - 6:00
bar & bar tables