



## HAPPY HOUR

### SPUNTINI \$7

TAGLIERE DI FORMAGGI  
taste of three Italian cheeses.

GAMBERI ALLO SPUMANTE  
shrimp, prosecco, aromatic herbs

SALSICCE  
homemade fennel sausage, tomato basil

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

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

INSALATA MISTA  
mixed greens, gorgonzola, walnuts, balsamic vinaigrette

GNOCCHI  
gnocchi, Bolognese ragout

PASTA  
homemade pasta, alfredo or pomodoro

**chef's rosemary ciabatta bread 6**  
**ANY NIGHT IS A SPECIAL NIGHT WITH**  
**CHEF NICOLA'S DAILY SPECIALS.**

### COCKTAILS \$ 6

SPRITZ VENEZIANO  
Aperol, prosecco, soda, orange slice

ORANGECELLO BELLINI  
prosecco, chef Nicola's orangecello, soda, lemon slice

TUSCAN SUN  
vodka, chef's limoncello, orange juice  
ginger infused syrup

BLUE BERRY MOJITO  
rum, blue berry puree, fresh lime & mint

LAMBRUSCO GIN FIZZ  
gin, lime juice & simple syrup, Lambrusco quattro mani

BOURBON ROSEMARY  
bourbon, splash of lemon, ginger infused syrup, garden  
rosemary

SAGE MARGARITA  
tequila, gran gala, lime juice, agave, sage

VIOLETTA  
gin, violet liquor, lemon juice.

CHEF NICOLA'S LIMONCELLO & ORANGECELLO

### VINO ROSSO \$5

PINOT NOIR Veneto  
NERO D'AVOLA Sicily  
SUPPER TOSCAN Toscana  
CABERNET SAUVIGNON Puglia  
MONTEPULCIANO Abruzzo  
TEMPRANILLOS Spain  
ZINFANDEL California  
MALBEC Argentina

### VINO BIANCO \$5

ROSE Umbria  
MOSCATO Sicilia  
CHARDONNAY Puglia  
PINOT GRIGIO Veneto  
CHARDONNAY California  
SAUVIGNON BLANC Chile  
PROSECCO Veneto  
RIESLING Veneto