



happy hour

4:30-6:00

bar & patio only

cocktails \$ 6

- blood orange mojito** rum, blood orange juice, syrup & soda, lime, mint
fiore di sambuco vodka, elderflower, grapefruit juice, rosemary
la rosa vodka, cran-strawberry & rose essence, crisp white wine, citrus
aperol margarita tequila, aperol, lime juice, agave nectar, orange
limoncello collins chef nicolas limoncello gin, mint, lemon juice
orangegino gin, chef nicola's orangecello, fresh lemon juice, simple syrup
pink margerita tequila, triple sec, lime and grapefruit juice, fresh mint.
basilito vodka, fresh pomegranate juice, lemon, basil infused simple syrup.
bourbon rosemary twis bourbon, splash of lemon, ginger infused syrup.
pear & thyme fizz pear vodka, lemon juice, soda, fresh garden thyme
un bacio sparkling rose, lemon, pomegranate

Vino Rosso \$5

- Pinot Noir Veneto
Nero d' Avola Sicily
Supper Toscan Toscana
Cabernet Sauvignon Puglia
Cabernet Sauvignon California
Montepulciano Abruzzo
Tempranillos Spain
Zinfandel California
Malbec Argentina

Vino Bianco \$6

- Prosecco Veneto
Rose Abruzzo
Moscato Sicilia
Chardonnay Puglia
Chardonnay California
Pinot Grigio Veneto
Sauvignon Blanc Chile
Cortese Piemonte
Riesling Veneto

Spuntini \$8

- palline di carne** homemade meatballs, tomato basil.
carpaccio beef tenderloin arugula, grana padanno, capers, lemon truffle oil.
involtini alla parmigiana seared eggplant, mozzarella & ricotta, tomato basil
gamberi allo prosecco shrimp, prosecco, aromatic herbs.
formagio & olive imported selected cheeses & olives
salsicce toscane homemade fennel sausage, tomato basil
Gnudi Toscani naked ricotta & garden tuscan kale rounds butter fried sage
insalata mista mixed greens, gorgonzola, walnuts, balsamic vinaigrette
pasta homemade pasta, alfredo or pomodoro
gnocchi rosso gnocchi, bolognese ragout