

# HAPPY HOUR

TUESDAY - FRIDAY 4PM - 6:30PM  
SATURDAY & SUNDAY 2PM - 4:30PM

## SPECIALITY COCKTAILS \$10



**AWARD-WINNING WHISKEY SOUR**  
BLOOD-ORANGE ROOBIUS TEA INFUSED BOURBON,  
SIGNATURE SOUR MIX, LEMON PEEL, AMARENA CHERRY



**NAPOLI**  
VODKA, HOUSEMADE HONEY-SWEETENED PINK  
LEMONADE, FRESH MUDDLED BASIL, LEMON



**SEASONAL MARGARITA**  
ASK YOUR SERVER



**SPRITZ**  
APEROL OR POMEGRANATE

## BEER \$4

PERONI NASTRO ASSURRO (5.2%)

MILLER LITE (4.2%)

IPA

## GLASS WINES \$8

CHARDONNAY

PINOT GRIGIO

CABERNET SAUVIGNON

PINOT NOIR



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## FOOD \$10

### HOMEMADE MEATBALLS

3 BEEF, VEAL, PORK, ROASTED GARLIC  
POMODORO, WHIPPED RICOTTA, HERBED  
CROSTINI

### ARANCINI

3 ARBORIO RICE BALLS STUFFED WITH BROCCOLI RABE, SWEET  
ITALIAN SAUSAGE, PARMESAN, MOZZARELLA, HOUSE MARINARA

### CRISPY CALAMARI

FRESH RHODE ISLAND CALAMARI, PEPPERONCINI,  
RED PEPPER AIOLI, HOUSE MARINARA, FRESH LEMON

### MUSSELS E FINOCCHIO

PRINCE EDWARD ISLAND MUSSELS, ROASTED FENNEL,  
PORK PANCETTA, GARLIC WHITE WINE SAUCE

### SHORT RIB CROSTINI

GRILLED BREAD, STRACCIATELLA CHEESE, TENDER PULLED BEEF,  
PICKLED SHALLOTS, LEMON GREMOLATA

### FILET MIGNON SLIDERS

TWO SLIDERS, GRANA PADANO CHEESE, MICRO GREENS,  
CRISPY ONIONS

### CRISPY BRAISED PORK BELLY

CRISPY BRAISED PORK BELLY, TRUFFLE-PARMIGIANO SOFT POLENTA,  
ROASTED RED GRAPES, ROSEMARY, SABA DRIZZLE

### CAVATELLI CON SALSICCIA

ROASTED ITALIAN SAUSAGE, WILTED TUSCAN KALE, FRESH HERBS,  
PARMESAN-WHITE BEAN FONDUTA, HOMEMADE CAVATELLI PASTA,  
PECORINO

### SACCHETTONI

HOMEMADE MASCARPONE, RICOTTA AND MUSHROOM STUFFED  
SPINACH PASTA, WHITE WINE SHALLOT CREAM SAUCE

### GNOCCHI CON GUANCIA DI MAIALE

HOMEMADE POTATO-RICOTTA DUMPLINGS, BRAISED PORK CHEEKS,  
MIXED MUSHROOMS, SUNDRIED TOMATO, MARSALA DEMI GLAZE  
CREAM

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