



## Happy Hour

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<b>GRILLED ITALIAN SAUSAGE</b>	8
Mashed potato, peppers, caramelized onions, salsa verde	
<b>SLOW ROAST PORCHETTA SLIDERS</b>	9
Smoked mozzarella, spicy mustard, green tomato jam, brioche bun	
<b>TALEGGIO CHEESE RISOTTO ARANCINI</b>	6
Mushrooms, red pepper fondue	
<b>FRIED SHRIMP &amp; CALAMARI BOWL</b>	10
Scallions, jalapenos and fresno peppers, asian dipping sauce	
<b>FIOR DI LATTE MOZZARELLA</b>	9
Castelvetro green olive foam, cherry tomatoes, balsamic glaze	
<b>BRICK OVEN LASAGNE</b>	9
Cast iron baked, Bolognese ragù, béchamel, mozzarella, Reggiano	
<b>MARGHERITA NAPOLI PIZZA</b>	9
San Marzano tomato, mozzarella, basil, extra virgin olive oil	
<b>ADD SPICY SALAMI PEPPERONI</b>	3

## HAPPY HOUR

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Domestic Beer	3
Imported Beer	4

## WINES BY THE GLASS 5

Mumm Napa Brut Prestige
Lageder Pinot Grigio Alto Adige
Sonoma Cutrer Chardonnay Sonoma Coast
Etude Lyric Pinot Noir Carneros
Felsina "Berardenga" Chianti Classico Toscana

## COCKTAILS 7

<b>ITALIAN DAIQUIRI</b>
Agricanto Liqueur, Bacardi Rum
Lemon Juice, Simple Syrup

<b>LIMONCELLO MULE</b>
Tito's Vodka, Limoncello Lemon Oleo,
Fever Tree Ginger Beer

<b>COLD BLOODED</b>
St Germain, Grey Goose Vodka
Blood Orange Syrup
Prosecco