

## Happy Hour

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### **GRILLED ITALIAN SAUSAGE**

Mash potato, peppers,  
caramelized onions, salsa verde

\$8

### **SLOW ROAST PORCHETTA SLIDERS**

Smoked mozzarella, spicy mustard,  
green tomato jam, brioche buns

\$9

### **TALEGGIO CHEESE RISOTTO ARANCINI**

Mushrooms, red pepper fondue

\$6

### **FRIED SHRIMP & CALAMARI BOWL**

Scallions, jalapenos and Fresno peppers,  
dipping sauce tray

\$10

### **FIOR DI LATTE MOZZARELLA**

Castelvetrano green olives foam,  
cherry tomatoes, balsamic glaze

\$9

### **SPINACH FETTUCCINE**

Beef-pork Bolognese ragù, tomato, Reggiano

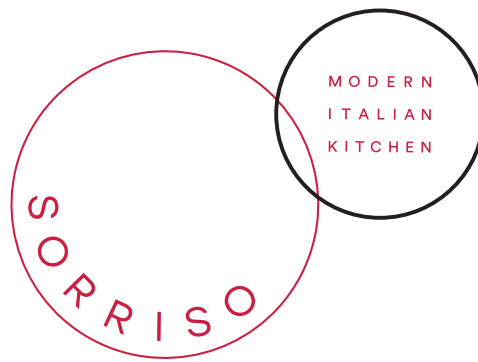
\$9

### **MARGHERITA NAPOLI PIZZA**

San Marzano tomato, mozzarella,  
basil, extra virgin olive oil

\$9

Add Spicy Salame Pepperoni \$3



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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  
Castello di Farnetella Chianti  
Marchese Leopoldo Pinot Nero, Piemonte

### **COCKTAILS**

\$7

#### **ITALIAN DAIQUIRI**

Agricanto Liqueur, Bacardi Rum, Lemon Juice, Simple Syrup

#### **LIMONCELLO MULE**

Tito's Handmade Vodka, Limoncello Lemon Oleo, Ginger Beer

#### **VASCO ROSSI SPRITZ**

Grey Goose, St. Germain, Sidro del Bosco, Prosecco, Solero Blood Orange Liqueur