

Happy Hour

\$9.00

Arancini

Fried risotto ball stuffed with mozzarella

Prosciutto e Melone

Prosciutto di Parma, seasonal melon

Carpaccio di Manzo

Raw beef fillet, thinly sliced with shaved parmesan, baby arugula, extra virgin olive oil

Calamari Fritti

Calamari, saffron aioli, marinara

Tartare di Tonno

Sashimi grade Hawaiian ahi tuna with avocado, red onion, extra virgin olive oil

Bresaola

Bresaola rolls stuffed with burrata and arrugula

Bruschette

Prosciutto

Prosciutto de Parma, arrugula, radicchio, capers and olives.

Burrata crostini

Burrata cheese, roasted red & yellow peppers, olive oil

Funghi e mozzarella

Sauteed mushrooms topped with melted mozzarella cheese and basil

Pizze

Margherita

Tomato, mozzarella, basil

Tre formaggi

Mozzarella asiago, gorgonzola, goat cheese, arugula and kalamata olives

Salciccia e funghi

Tomato, mozzarella, mushrooms, Italian sausage.

Pesto di spinaci

Grilled summer vegetables and spinach pesto.

Served at the bar and patio area only

Happy Hour

Birra

\$3.50

Heineken
Corona
Moreti
Peroni
Samuel Adams Light
Edinger Effenweiser
O'Doul's

Vini al Bicchiere (Wines by The glass)

Soligo Prosecco	\$6.00
Château de campuget rosé Rhone 2010	\$6.00
Sauvignon Blanc Honig Napa 2009	\$6.00
Pinot Grigio Beltrame Venezia Giulia 2007	\$6.00
Grüner Veltliner Familie Bauer Austria 2009	\$6.00
Chardonay William Hill Central Coast 2009	\$6.00
Cortese Icardi Piemonte 2009	\$6.00
Chianti Classico Piegaia 2006	\$7.00
Primitivo Papale Puglia 2005	\$7.00
Pinot Noir Inception Central Coast 2008	\$7.00
Cabernet Black Stallion Napa 2008	\$7.00
Langhe Rosso Cascina Cucco Piemonte	\$8.00

**All well drinks also available at \$6.00 !!!!
Call drinks add one dollar .**

Served at the bar and patio area only