



HAPPY HOUR

3PM TO 6PM MONDAY TO SATURDAY

DRINK MENU

Wine

Zardetto, Prosecco	\$4
Hess Shirttail Ranch Chardonnay	\$4.50
Stemmari Pinot Grigio	\$4.50
Bibi Graetz, Sauv. Blanc Blend	\$4.50
Lavignone Pico Maccario Rose	\$4
Hess Shirttail Ranch Cab. Sauv.	\$4.50
Terrebonne Estate Pinot Noir	\$5

Beer

Peroni Draft	\$3
Yuengling Draft	\$2.50
Palm City Brewing Hazify IPA	\$3
Miller Lite	\$2.75
Coors Light	\$2.75
Heineken	\$2.75
Blue Moon	\$2.75
Heineken N/A	\$2.75

Cocktails

Cosmopolitan	\$6
Vodka, Triple Sec, Lime, Cranberry	
Classic Martini	\$6
Gin or Vodka, Vermouth, Olive	
Sour	\$6
Whiskey or Amaretto, Lemon	
Margarita	\$6
Tequila, Triple Sec, Lime, Agave	
Tom Collins	\$6
Gin, Lemon, Soda	

FOOD MENU

Fritto - Crispy

Zucchini frittelle	\$12
Ricotta, sausage, leek frittelle	\$12
Calamari, broccoletti, provola, bell peppers, ratatouille aioli	\$15

Roman-Style Pizza By The Slice

(80% hydration Rectangle Pan Pizza baked in a brick oven)

Rossa - with tomato sauce

B.B. King	\$6
pizza rossa, tomato passata, olive oil, salt	
Margherita	\$6
tomato, mozzarella, fresh basil	
Calabrese	\$6
spicy salami, tomato, mozzarella, chilis, onion	

Bianca - without tomato sauce

Bolzano	\$6
speck, apple, gorgonzola dolce	
Zucca	\$6
butternut squash, ricotta, sage, honey	
Calvofiore	\$6
cauliflower, kale, caccio cavallo cheese	

Bruschetta

Pomodorina	\$9
fresh cherry tomato, basil, olive oil, balsamic	
Capresina	\$9
mozzarella, fresh cherry tomato, basil	
Puzzoletto	\$10
Gorgonzola, soppressata, honey, pistachio, roast pepper	
Carpaccio	\$12
bresaola, arugula, Parmesan, black truffle	
Campagnola	\$9
grill eggplant, zucchini, peppers, caramelized onion, Greek yogurt	

Slider Sampler – 3 individual sliders

Barolo braised beef, Mostarda di Cremona, Marscapone	\$12
My Style Chicken Salad	
Ham, Caccio Cavallo Cheese, Dijon Mustard	

Baked Torchioni Bolognese

Baked Torchioni pasta topped with Cacio Cavallo gratin	\$8
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