

MONDAY-FRIDAY 4-6 SUNDAY 7-10

BAR ONLY

ALL DRAFT BEERS

CRAFT COCKTAILS

SICILIAN SMASH 6

WHISKY, FRESH LEMON, MINT, APRICOT PRESERVE

L'AMORE 6

SPARKLING COCKTAIL WITH BERRY INFUSED SPIRIT AND FRESH LEMON

SANGRIA 6

RED OR WHITE

MARY'S MULE 6

STOLI VODKA AND GINGER BEER WITH ROSEMARY SIMPLE AND LIME

MIXED DRINKS 5

YOUR CHOICE OF HOUSE VODKA, GIN, RUM, OR TEQUILA WITH MIXER

WINE

GLASS HOUSE RED OR WHITE 5

SMALL PLATES

FRIED CALAMARI 5

FRIED RINGS AND TENTACLES LIGHTLY FRIED WITH MARINARA SAUCE

MUSSELS 7

PEI MUSSELS SAUTEED IN OLIVE OIL, GARLIC, WHITE WINE CHOICE OF RED OR WHITE SAUCE

FRIED MOZZARELLA 5

SERVED WITH OUR HOMEMADE MARINARA SAUCE

STUFFED MEATBALLS 6

FRESHLY GROUND BEEF AND VEAL STUFFED WITH SMOKED MOZZARELLA TOPPED WITH MARINARA

RISOTTO BALLS 5

STUFFED WITH MOZZARELLA AND MUSHROOM SERVED WITH MARINARA

BRUSCHETTA 4

TOASTED BREAD, TOPPED WITH ROASTED PEPPERS,
OLIVES, DICED TOMATOES, GARLIC, BASIL & PARMESAN

ROASTED VEGETABLES 6

ZUCCHINI, PEPPERS, ARTICHOKES, AND EGGPLANT
MARINATED IN EXTRA VIRGIN OLIVE OIL SERVED WITH
PARMESAN, GOAT, AND FETA CHEESE SERVED WARM

SPICY CALAMARI & SAUSAGE 7

FRIED CALAMARI SAUTEED WITH PORK SAUSAGE AND ARUGULA IN A SPICY MARINARA SAUCE