



## HAPPY HOUR MENU

MONDAY - FRIDAY 3:30 - 4:30

ALL  
DRAFT BEERS  
5

### CRAFT COCKTAILS

PEACH FROZEN BELLINI 6  
prosecco blended with peach puree

GRILLED CITRUS SANGRIA 6  
grilled citrus, grilled pineapple

VIN BLOSSOM 7  
barbera wine slow-cooked with lavender, hibiscus,  
honey, citrus and served chilled

ROSE PEPPERMINT MARTINI 7  
rose simple, peppermint schnapps,  
white chocolate, gin

MIXED DRINKS 5.5  
Your choice of house vodka, gin, rum,  
or tequila with mixer

### ITALIAN WINES BY THE GLASS 6

PINOT GRIGIO

PROSECCO

MONTEPULCIANO

SANGIOVESE

### SMALL PLATES

FRIED CALAMARI 7.5  
fried rings and tentacles lightly fried with  
marinara sauce

MUSSELS 8  
PEI mussels sauteed in olive oil, garlic,  
white wine choice of red or white sauce

FRIED MOZZARELLA 6.5  
served with our homemade marinara sauce

COAL OVEN ROASTED MEATBALLS 7  
freshly ground beef and veal stuffed with  
smoked mozzarella topped with marinara

RISOTTO BALLS 7.5  
stuffed with mozzarella and mushroom  
served with marinara

BRUSCHETTA 5  
toasted bread, topped with roasted peppers,  
olives, diced tomatoes, garlic, basil & parmesan

SPICY CALAMARI & SAUSAGE 8  
fried calamari sauteed with pork sausage and  
arugula in a spicy marinara sauce