

HANDCRAFTED MARTINIS AND COCKTAILS

\$5 WELL LIQUORS

\$5 PEACH BELLINIS

\$6 RED SANGRIA

\$6 CALL LIQUORS

\$8 CALL MARTINIS

(including Cosmopolitan, Lemon Drop, Flirtini,
Appletini, Pomegranate Lemonade Martini)

CHARCUTERIE BOARD \$18.95

Chef's Choice ~

Assorted imported and domestic cheeses and cured meats,
nuts, olives, spreads, condiments, fresh and dried fruit, bread
and lavash crisps, chips

CHEESE AND CRACKERS \$9.95

Chef's Choice ~

Assorted imported and domestic cheeses (3) and crackers

BEER AND WINE SPECIALS

\$6 HOUSE WINES

(Cabernet Sauvignon, Chianti, Merlot, Pinot Grigio,
Chardonnay, Sauvignon Blanc)

\$2 OFF ALL WINES BY THE GLASS

\$4 BOTTLED DOMESTIC BEER

\$5 BOTTLED PREMIUM BEER

\$2 OFF ALL ROTATING DRAFT BEER

HAPPY HOUR SMALL PLATES

BACON WRAPPED STUFFED SHRIMP \$10

Jumbo shrimp stuffed with a pepperoncini pepper and fontina cheese, then wrapped in bacon and grilled. Served with a house made remoulade sauce over arugula

ITALIAN NACHOS \$8

Fried pita chips, grilled chicken, pepperoncini, cherry and roasted bell pepper, black olives, mozzarella cheese, garlic cream sauce, spicy seasoning

SWEET AND SPICY CALAMARI FRITTI \$8

Crispy battered calamari, sweet chili sauce, sauteed baby arugula, toasted almonds

MEATBALL SLIDERS (2) \$10

Beef and Italian sausage meatball, melted mozzarella, marinara sauce, toasted slider buns. With house made potato chips

CHEF'S SPECIALTY OF THE WEEK

Ask your Bartender

ITALIAN HOAGIE SLIDERS (2) \$10

Hard salami, capicola, turkey, provolone, smoked gouda, pepperoncinis, red onion, chopped romaine, basil pesto aioli, tomato, creamy Italian

STUFFED MUSHROOMS \$7

Italian sausage, spinach, ricotta cheese, bed of garlic cream and pomodoro drizzle

TOMATO BRUSCHETTA \$7

Marinated tomato, fresh mozzarella, capers, basil pesto.
Italian dressing drizzle, toasted garlic bread

PERSONAL SIZE PIZZAS \$9

CHOOSE FROM:

Margherita

Chicken Gorgonzola

Pepperoni