

HAPPY HOUR



Daily 4 - 7 p.m.
(Bar and Patio)

Tuesday ALL NIGHT Happy Hour pricing at the bar stools!

SPECIALTY COCKTAIL \$8

Monday Milano Mule

Tuesday Market Margarita

Wednesday Caprese Martini

Thursday Hibiscus Twist

Friday Aperol Spritz

Saturday Sage Mist

Sunday Pomary Martini

PREMIUM WHITE & RED WINE \$9

WHITE WINE

Chardonnay, "Camara" Mazzolino, Lombardia
Fume Blanc, Dry Creek Vineyard, Sonoma County

RED WINES

Barbera, Torti, Lombardia
Meritage, Alba Cellars, North Coast

HOUSE WHITE, RED & SPARKLING WINE \$7

Cabernet Sauvignon, Leese-Fitch

Pinot Grigio, Lagaria, Friuli

Prosecco Brut DOC, Valdo

BEERS \$5

IMPORTED

Moretti Rossa, Italy

Moretti, Italy

Peroni, Italy

DOMESTIC

Mama's Little Yella Pils, Colorado

Budweiser, St. Louis, Missouri

Bud Light, St. Louis, Missouri



HAPPY HOUR



APPETIZERS

VITELLO TONNATO

Roasted & Chilled Veal Carpaccio,
Genoa Tuna-Caper Aioli, Micro
Rainbow Greens **15**

POLPETTINE

Creekstone All-Natural Meatballs,
Pomodoro **10**

ARANCINI

Parmesan Risotto Balls, Wild Mushroom
Stuffing, Rosemary-Tomato Coulis **12**

MINISTRONE

Vegetable Soup **8**

CARPACCIO DI MANZO

Thinly Sliced Raw Filet Mignon,
Mustard Aioli, Watercress Salad, Meyer
Lemon Confit, Shaved Parmesan **13**

CALAMARI E PEPERONI FRITTI

Crispy Calamari & Spicy Cherry Pepper,
Spicy Arrabbiata & Garlic Aioli Dipping
Sauces **12**

INSALATA CARDINI

Romaine, Creamy Anchovy-Parmesan
Dressing, Focaccia Croutons **9**

INSALATA MERCATO

Coleman's Farm Organic Market
Lettuce, Herbs & Edible Flowers,
Market Raspberry Vinaigrette **9**

HOUSEMADE BURRATA

*Chef George's Signature
Burrata Cheese served
with your choice
of the following...*

BEEFSTEAK TOMATOES

Basil Oil **12**

EGGPLANT CAPONATA

Grilled Crostino **11**

PIZZA

Add Housemade Burrata 4
Add Prosciutto di Parma 6

PIZZA MARGHERITA

Roasted Cherry Tomato, Fresh
Mozzarella, Tomato, Basil **15**

PIZZA DIAVOLA

Spicy Salame Calabrese, Oregano,
Fresh Mozzarella, Tomato **16**

PIZZA QUATTRO STAGIONI

Four Seasons - Artichoke Heart, Olive,
Wild Mushroom, Ham **16**

SCHIACCIATA ITALIAN FLATBREAD

SALSICCE

Italian Pork Sausage, Roasted Peppers,
Caramelized Onion, Burrata **9**

QUATTRO FORMAGGI

Gorgonzola, Ricotta, Mozzarella, Fontina
10

VALTELLINA

Bresaola-Air Dried Beef, Bitto Cheese,
Baby Arugula **10**

LOMBARDIA

Speck-Smoked Prosciutto, Lombardian
Taleggio Cheese **10**

FAMOUS EURO BURGER

Italian Creekstone
All-Natural Angus Burger,
Sautéed Wild Mushrooms,
Fontina Cheese,
Caramelized Onions,
Crispy Pancetta,
Truffle Mayo **14**