

HAPPY HOUR

12:00PM TO 7:00PM
HAPPY HOUR IN THE BAR AREA ONLY

 **\$1⁰⁰ PER SHRIMP COCKTAIL** 

with a "Make your Own" cocktail sauce & lemon cream sauce

\$8 BAR BITES

MARGHERITA FLATBREAD

fresh mozzarella, san marzano tomatoes and basil

HOMEMADE MEATBALLS

traditional neapolitan & garlic toast

CRISPY CALAMARI

spicy marinara sauce

ARANCINI FUNGHI

risotto balls w/wild mushrooms & truffle aioli

VERDURE FLATBREAD

seasonal vegetables, fontina cheese & truffle oil

PEI MUSSELS

fra diavolo or white wine sauce

FORESTA FLATBREAD

sausage, broccoli rabe, San Marzano tomatoes,
smoked mozzarella

ADRIATIC SEAFOOD

shrimp, calamari, scallops, lemon, basil, shaved fennel

SPAGHETTI & MEATBALLS

RIGATONI BOLOGNESE

PENNE VODKA

ASSORTED OLIVES \$4

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RED WINE SANGRIA ~ OUR HOUSE MADE RECIPE 7

MIXED DRINKS ~ WITH OUR HOUSE LIQUORS 7

ROSATO/FRIZZANTE

ROSÉ, SABLES D'AZUR, ~ PAYS D'OC, FRANCE	8
PROSECCO, LALUCA, ~ VENETO, ITALY	8
SPARKLING ROSÉ, LA GIOIOSA, - VENETO, ITALY	9

VINO BIANCO

PINOT GRIGIO, LA VILLA, VENETO, ITALY	7
ORGANIC RIESLING, LUCASHOF, PFALZ, GERMANY	8
SAUVIGNON BLANC, TOHU, MARLBOROUGH, NEW ZEALAND	8
PIEMONTE CHARDONNAY, DE FORVILLE, PIEMONTE, ITALY	9
GAVI DI GAVI, GIORDANO DI S. MARTINO, PIEMONTE, ITALY	9
CHARDONNAY, THE VICE, NAPA/SONOMA, CALIFORNIA	10
SANCERRE RESERVE, DOMAINE DURAND, LOIRE, FRANCE	11

VINO ROSSO

MONTEPULCIANO D'ABRUZZO, CASATA PARINI, ABRUZZO, ITALY	7
MALBEC, BOUSQUET, MENDOZA, ARGENTINA	8
CABERNET SAUVIGNON, PENNYWISE, NAPA, CALIFORNIA	8
CHIANTI "ORGANIC", COLLI SENESI, TUSCANY, ITALY	9
BARBERA D'ALBA, DE FORVILLE, PIEMONTE, ITALY	10
VALPOLICELLO SUPERIORE RIPASSO "MARA", CESARI, VENETO, ITALY	11
PINOT NOIR CLASSICO, NALS MARGREID, ALTO ADIGE, ITALY	11

BIRRE

PERONI DRAFT	5	BLACK DUCK PORTER ALE	6
BLUE MOON DRAFT	5	BROOKLYN SEASONAL	6
BUD LIGHT	5	ITHACA IPA	6
STELLA ARTOIS	5	DOC'S HARD APPLE CIDER	6

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