HAPPY HOUR BAR BITES

AVAILABLE IN THE BAR DAILY FROM 3-6

\$7

MEATBALLS

House-Made Meatballs with our Rich, Signature Pomodoro Red Sauce and Grated Parmesian

GARLIC PARMESAN TRUFFLE FRIES

French Fries tossed with Fresh Garlic, Parmesan and White Truffle Oil

House Bruschetta

Grilled House Bread Topped with Diced Tomato, Garlic, Capers, Gaeta Olives, Basil and Oregano - Dressed with Olive Oil and Basalmic Glace

House Wedge

Heart of Romaine Topped with Bleu Cheese, Bacon, Gorganzola, Red Onion, Grape Tomato and House-Made Candied Walnuts

\$9

Spaghetti Pomodoro

Spaghetti Tossed with Sautéed Garlic, Basil, Grape Tomatoes, White Wine Butter. Finished with our Rich House Made Pomodoro Red Sauce

Mushroom Saffron Risotto

Arborio Rice Prepared with Fresh Saffron, Onion, Sautéed Mushrooms, Butter and Parmesan - Finished with Shaved Parmesan

HOT BURRATA BOAT

Fresh Burrata Baked in a Lightly Spicy, Aromatic Tomato Cream Sauce - Served with Grilled Bread

\$12

SWEET CHILLI THAI PRAWNS

Patagonia Pink Prawns Pan Sautéed with Garlic, Red Chili Flake and Sweet Chili Thai Sauce. Finished with Seseme Seed.

MUSHROOM-CREAM STEAK BITES

Bite-Sized Beef Tenderloin Pan Sautéed with Cremini Mushrooms, Garlic, Demi-Glace and Cream. Finished with Crispy Proscuito.

TENDERLOIN SKEWERS

Grilled Beef Tenderloin Skewers Served on a Bed of Arugula and Hungarian Goat Peppers - Topped with Carmelized Onion Bacon Jam and Balsamic Glace