

HAPPY HOUR

TUESDAYS
WEDNESDAYS
THURSDAYS
4PM-7PM

To Drink

- 5 Draft Beer**
Domestic draft beer, Muskoka
- 9 Cocktails**
Espresso Martini
Frangelico, Kahlua, Vodka, Espresso
- 9 Lychee Martini**
Vodka, SoHo Lychee liquor,
lime juice, garnished with lychee fruit
- 9 Italian Breeze**
White Rum, Amaretto,
Pineapple, Cranberry
- Apertivo**
- 8 Bellini | Prosecco, Peach Nectar**
- 8 The Spritz | Aperol, Prosecco, Soda**
- Bottles**
- 36 Chardonnay Estate, Argento, Argentina**
- 36 Malbec Estate Organic, Argento, Argentina**
- 45 Chardonnay, Josh Cellars, California**
- 55 Bonanza Cabernet Sauvignon, California**
- Wine by the Glass 6oz**
- 9 Pinot Grigio IGP, Fantini, Italy**
- 9 Meiomi, Pinot Noir, California**

\$9 COCKTAILS
\$8 APERTIVIO
\$5 DRAFT BEER

Appetizers

- 12 Truffle Fries**
Fresh cut fries, truffle oil, fresh
shaved parmigiano cheese,
parsley, served with lemon aioli.
- 12 Bruschetta**
Ripe tomatoes, basil, extra virgin
olive oil, garlic, and parmigiano
cheese on french bread.
- 10 Arancini**
Handmade rice balls filled with
mozzarella, parmigiano cheese, &
tomato sauce.
- 14 Speducci**
Lamb skewers grilled to perfection.
- 15 Margherita**
Hand-stretched dough, homemade
pizza sauce, fresh fiore di latte
cheese, basil.
- 18 Pizza Picante**
Hand-stretched dough, hot
soppressata, spicy Italian sausage,
banana peppers, black olives.
- 18 Barese**
Hand- stretched dough, mild
italian sausage, roasted garlic,
spinach, chili flakes.
- 10 Mussels Marinara 1lb**
One pound of fresh mussels
steamed in a chili, garlic tomato
sauce, garnished with fresh
parsley. Served with lemon and
toasted crostini.

147 BAR AND RESTAURANT *Late Night Menu*

Antipasto

- BRUSCHETTA** – Ripe tomatoes, basil, extra virgin olive oil, garlic, and parmigiano cheese on french bread. **18**
- ARANCINI** – Handmade rice balls filled with mozzarella, parmigiano cheese, tomato sauce. **14**
- POLPETTE** – Nonna's homemade Italian meatballs served with tomato sauce and parmigiano cheese. **16**
- SPEDUCCI** – Lamb skewers grilled to perfection. **18**
- TRUFFLE FRIES** - Truffle oil, shaved parmigiano cheese, garnished with parsley. **18**
- FRITTURA MISTA** – Calamari, shrimp, and scallops fried in seasoned flour, served with lemon aioli. **28**
- OYSTERS** - Served with mignonette, horseradish, and lemon. Market Price.
- CHARCUTERIE BOARD** – Chef's choice of selected cured meats and imported cheeses, marinated olives, artichokes & sundried tomatoes. **For 2 28 For 4 45**

Insalata

- MELOGRANO** – Arugula, pomegranate, candied walnuts, white balsamic vinaigrette, shaved parmigiano. **18**
- CAESAR** – Romaine lettuce, crispy proscuitto, croutons, parmigiano cheese, homemade Caesar dressing. **18**
- CAPRESE** – Ripe tomatoes, basil, imported burrata cheese, extra virgin olive oil, and pesto glaze. **24**
- INSALATA MISTA** – Mixed greens, tomatoes, cucumbers, red onion, tossed in a balsamic vinaigrette. **16**
- RADICCHIO** – Shaved fennel, in a lemon vinaigrette, fresh shaved parmigiano cheese. **21**

Pizzas

- MARGHERITA** – Tomato sauce, fresh fior di latte, basil. **18**
- PROSCIUTTO e RUCOLA** – White pizza, mozzarella, prosciutto, arugula, parmigiano cheese, balsamic glaze. **24**
- MARVINO'S 147** – Tomato sauce, fresh mozzarella, hot soppressata, roasted red peppers, gorgonzola cheese, black olives. **22**
- PRIMAVERA** – Tomato sauce, fresh mozzarella, grilled vegetables. **22**
- PIZZA De PATATE** – White pizza, fresh mozzarella, pancetta, potatoes, hot chilli oil. **22**
- ADDITIONAL TOPPINGS**
- Fresh Sliced Proscuitto **4**
- Gorgonzola Cheese **2**
- Grilled Chicken Breast **4**
- Hot Sopressata **2**
- Mild Italian Sausage **4**
- Mozzarella Cheese **2**
- Mushrooms **2**
- Pepperoni **2**
- Rapini **2**
- Red Onion **2**
- Roasted Red Peppers **2**
- Sundried Tomatoes **2**
- Smoked Bacon **4**

For gluten free or vegetarian options, or for allergies, please alert your server.