

*Bar Dining Only

\$4 OFF COCKTAILS

\$2 OFF BEER

\$3 OFF WINE

Cocktails

The P&V Crush Deep Eddy Lemon Vodka, House-made Limoncello, Aperol, muddled strawberries, agave, lemon juice, Prosecco splash 13

Limoncello Martini Tito's Vodka, House-made Limoncello, simple syrup, sugar rim 12

Strawberry Basil Smash Tanqueray Gin, basil simple syrup, muddled strawberries, club soda 12

Italian Bloody Mary Tito's Vodka, George's Bloody Mary mix, muddled basil, caprese skewer 12

Blueberry Lavender Mojito Bacardi Rum, Van Gogh Blueberry Açaí Vodka, house-made lavender syrup, fresh mint, blueberries & lime, seltzer splash 12

Bourbon Bullet Bulleit Bourbon, blood orange juice, simple syrup, fresh mint 12

Mulo Passione Ketel One Vodka, Passoa Passionfruit Liquer, tropical ginger beer, fresh lime 12

Pompelmo Casamigos Jalapeño Blanco Tequila, grapefruit soda, agave, grapefruit ice 12

Coco Dreamsicle Casamigos Blanco Tequila, Deep Eddy Grapefruit Vodka, blood orange juice, simple syrup, cream of coconut 12

Old Fashioned Italian Woodford Reserve Bourbon, Averna Amaro Siciliano, brown sugar cube, orange bitters 12

Tiramisu Martini Ketel One Vodka, Crème de Cacao, Kahlua Coffee Liqueur, Bailey's Irish cream chocolate drizzle 12

Espresso Martini Three Olives Espresso Vodka, Kahlua Coffee Liqueur, Bailey's Irish Cream, fresh espresso 12

Aperol Spritz Aperol, Prosecco, seltzer splash 11

Limoncello Spritz House-made Limoncello, Prosecco, seltzer splash 11

Hugo Spritz St. Germain Elderflower Liquer, Prosecco, mint, seltzer splash 11

Wines by the Glass

White

Alta Vista Vive **Rosé** Argentina 9

Risata Moscato d'Asti Italy Split 10

Bottega Venetian Gold **Prosecco** Italy *Split* 11

Antinori Santa Cristina Pinot Grigio Italy 11

Pasta & Vino Pinot Grigio Italy 9

Stoneleigh Sauvignon Blanc New Zealand 11 Romulo Malbec Argentina 11

Matua Sauvignon Blanc New Zealand 10

A to Z Pinot Gris Oregon 11

Tormaresca Chardonnay Italy 10

Red

Cupcake Pinot Noir California 9

Ruffino Chianti Italy 10

Gabbiano Cavaliere d'Oro Chianti Classico 11

Cusumano Merlot Italy 10

Impero Merlot Italy 9

Santa Cristina Cabernet Sauvignon Italy 11

Pasta & Vino Cabernet Sauvignon Italy 9

Impero Montepulciano d'Abruzzo Italy 9

Bottled Beer

Peroni 5.50 Budweiser 4.50 Corona Extra 5.50

Moretti 5.50 Miller Lite 4.50

Heineken 5.50

Bud Light 4.50 Mich Ultra 4.50

Heineken Zero Non-Alcoholic 5.50

HALF PRICE APPETIZERS!

Appetizers

Take half off below prices during happy hour in the bar only.

Fried Calamari lightly-dusted, fried golden brown, served with side of marinara \$12

Mozzarella Caprese fresh mozzarella, olive oil, tomatoes, balsamic glaze, fresh basil \$11

Bruschetta (5) grilled Italian bread, marinated organic tomatoes, arugula, shaved Parmesan, balsamic glaze \$9

Jumbo Mozz Logs (4) flash fried mozzarella golden brown, served with marinara \$10

Arancini (5) fried rice balls with ground beef, peas, fontina cheese, duo dipping sauce \$10

Stromboli Bites (5) pizza dough stuffed, rolled w/zesty pizza sauce, mozzarella, pepperoni, ham, sausage, fried onions & green peppers \$9

Shrimp Gondola (5) Gulf shrimp, garlic cream sauce, grilled Italian bread \$13

Crab Bruschetta (5) grilled Italian bread, creamy crab dip, red roasted peppers, Parmesan and cheddar cheese \$14

Tagliere Italian meats & cheeses with grilled vegetables, olives, garlic crostini \$19* *Happy Hour special +\$4

Mussels Fradiavola fresh Maine mussels, sautéed in spicy marinara, garlic bread \$12

Eggplant Rollatine pan-fried Italian eggplant, spinach, ricotta, Parmesan, covered with tomato sauce, mozzarella, served with garlic bread \$11

Meatball Casserole (3) handcrafted meatballs, zesty tomato sauce, ricotta & Parmesan cheese, basil pesto drizzle, garlic bread \$10

Chicken Wings 9 pcs. \$14* Choose your flavor: Buffalo (medium or hot), Old Bay, BBQ, Hot Honey or Rosemary-Parmesan-Garlic *Happy Hour special +\$4

