



HAPPY HOUR

Monday - Friday 3:00 - 6:00 p.m.

*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 14

Limoncello Martini Tito's Vodka, House-made Limoncello, simple syrup, sugar rim 14

Strawberry Basil Smash Tanqueray Gin, basil simple syrup, muddled strawberries, club soda 13

Italian Bloody Mary Tito's Vodka, George's Bloody Mary mix, muddled basil, caprese skewer 13

Blueberry Lavender Mojito Bacardi Rum, Van Gogh Blueberry Açai Vodka, house-made lavender syrup, fresh mint, blueberries & lime, seltzer splash 13

Bourbon Bullet Bulleit Bourbon, blood orange juice, simple syrup, fresh mint 14

Mulo Passione Ketel One Vodka, Passoa Passionfruit Liqueur, tropical ginger beer, fresh lime 13

Pompelmo Casamigos Jalapeño Blanco Tequila, grapefruit soda, agave, grapefruit ice 13

Coco Dreamsicle Casamigos Blanco Tequila, Deep Eddy Grapefruit Vodka, blood orange juice, simple syrup, cream of coconut 13

Old Fashioned Italian Woodford Reserve Bourbon, Averna Amaro Siciliano, brown sugar cube, orange bitters 14

Tiramisu Martini Ketel One Vodka, Crème de Cacao, Kahlua Coffee Liqueur, Bailey's Irish cream, chocolate drizzle 14

Espresso Martini Three Olives Espresso Vodka, Kahlua Coffee Liqueur, Bailey's Irish Cream, fresh espresso 14

Aperol Spritz Aperol, Prosecco, seltzer splash 12

Limoncello Spritz House-made Limoncello, Prosecco, seltzer splash 12

Hugo Spritz St. Germain Elderflower Liqueur, Prosecco, mint, seltzer splash 13

Wines by the Glass

White

Alta Vista Vive **Rosé** Argentina 10

Risata **Moscato d'Asti** Italy *Split* 11

Bottega Venetian Gold **Prosecco** Italy *Split* 12

Antinori Santa Cristina **Pinot Grigio** Italy 12

Pasta & Vino **Pinot Grigio** Italy 10

Stoneleigh **Sauvignon Blanc** New Zealand 12

Matua **Sauvignon Blanc** New Zealand 11

A to Z **Pinot Gris** Oregon 12

Tormaresca **Chardonnay** Italy 11

Red

Cupcake **Pinot Noir** California 10

Ruffino **Chianti** Italy 11

Gabbiano Cavaliere d'Oro **Chianti Classico** 12

Cusumano **Merlot** Italy 11

Impero **Merlot** Italy 10

Romulo **Malbec** Argentina 12

Santa Cristina **Cabernet Sauvignon** Italy 12

Pasta & Vino **Cabernet Sauvignon** Italy 10

Impero **Montepulciano d'Abruzzo** Italy 10

Bottled Beer

Peroni 6.50

Budweiser 5

Corona Extra 6.50

Moretti 6.50

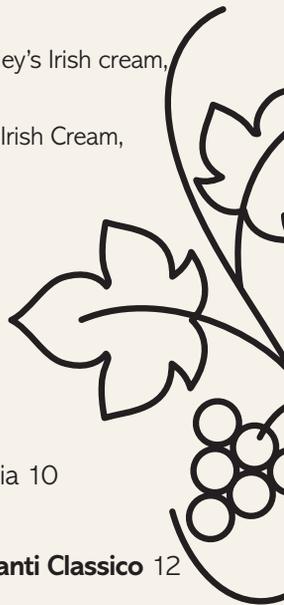
Miller Lite 5

Heineken 6.50

Bud Light 5

Mich Ultra 5

Heineken Zero Non-Alcoholic 6.50



pasta
& vino

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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 \$14

Mozzarella Caprese fresh mozzarella, olive oil, tomatoes, balsamic glaze, fresh basil \$12

Bruschetta (5) grilled Italian bread, marinated organic tomatoes, arugula, shaved Parmesan, balsamic glaze \$11

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 \$12

Stromboli Bites (5) pizza dough stuffed, rolled w/zesty pizza sauce, mozzarella, pepperoni, ham, sausage, fried onions & green peppers \$10

Shrimp Gondola (5) Gulf shrimp, garlic cream sauce, grilled Italian bread \$14

Crab Bruschetta (5) grilled Italian bread, creamy crab dip, red roasted peppers, Parmesan and cheddar cheese \$15

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 \$13

Eggplant Rollatine pan-fried Italian eggplant, spinach, ricotta, Parmesan, covered with tomato sauce, mozzarella, served with garlic bread \$12

Meatball Casserole (3) handcrafted meatballs, zesty tomato sauce, ricotta & Parmesan cheese, basil pesto drizzle, garlic bread \$11

Chicken Wings 9 pcs. \$15*

Choose your flavor:

Buffalo (medium or hot), Old Bay, BBQ,

Hot Honey or Rosemary-Parmesan-Garlic

*Happy Hour special +\$4

