

Social Hour MENU

SUNDAYS THROUGH THURSDAYS | 4PM TO 6PM

\$8 EACH

Caponata

A tapenade of roasted eggplant, capers, olives, tomatoes, onion and garlic, served on top of crispy garlic bread.

Arancini

An Italian risotto ball, stuffed with cheese and peas and served over a bolognaise sauce.

Featured on Food Network!

Chips and Dip

Fried potato chips, fresh herbs, sea salt, served with roasted garlic Alfredo sauce.

\$12 EACH

Italian Poutine

Fried polenta with a Venetian duck ragu, mozzarella and buratta cheese.

Clams Posillipo

Baby clams with pancetta, tomatoes, onions, and garlic white wine lemon broth.

Stuffed Mushrooms

Stuffed with a four-cheese mixture of Ricotta, Parmesan, Romano and mozzarella.

\$15 EACH

Braised Beef Sliders (3)

Slow-simmered beef with Chianti caramelized onions and a roasted garlic smear.

Lobster Roll

A top-split new England bun stuffed with warm lobster tossed with a little melted butter.

Calamari Town Plot Style

Lightly dusted, then deep fried with fried cherry peppers and topped with Gorgonzola.

\$8.00 GLASSES OF CHIANTI AND PINOT GRIGIO
DAILY COCKTAIL AND MOCKTAIL SPECIALS
20% OFF BOTTLES OF WINE