



Happy Hour Menu

Served Monday - Friday 3 - 6 p.m.
in the bar only

APPETIZERS

ANTIPASTO PICCOLO

imported Italian cured meats + cheeses, grilled vegetables, olives + condiments, garlic crostini 9

SHRIMP GONDOLA

sautéed jumbo Gulf shrimp, scampi sauce, grilled Italian bread 9

ITALIAN SUSHI ROLL

24-month aged prosciutto, fresh mozzarella, arugula, red roasted peppers, EVOO, balsamic glaze, crispy Parmigiano crumble 8

MEATBALL SLIDERS

petite brioche bun, San Marzano tomato sauce, basil pesto, ricotta, mozzarella & Parmigiano 8

BLISTERED SHISHITO PEPPERS

with smoked salt 6

TRUFFLE-WHIPPED RICOTTA

with honey-truffle infusion & garlic crostini 8

CALAMARI FRITTI

fresh calamari, lightly-dusted, flash-fried, duo dipping sauce 9

\$10 COCKTAILS

VESUVIUS SPRITZ

10x distilled Wheatley vodka, limoncello, Prosecco, lemon squeeze, slapped mint sprig & fresh lemon wheel garnish

THE SOMMA SMASH

Malfy Limone gin, housemade hibiscus nectar, aromatic muddled basil, fresh lemon, fresh basil & candied hibiscus flower garnish

POMPEIAN POMEGRANATE

Empress 1908 Indigo Gin, Pama liqueur, pomegranate juice, vegan botanical foam, edible flower garnish

MAGMA-RITA

jalapeño-infused Corazon tequila blanco, Salerno blood orange liqueur, fresh lime, organic agave, lava salt rim, Fresno chili garnish

SORRENTO SUNRISE

vibrant Aperol, Solerno Blood Orange Liqueur, fresh lemon & tropical pineapple juice, pineapple garnish

CARINA'S FIG

Figenza Mediterranean fig vodka, luscious fig purée, balanced with fresh lemon and a sparkling Prosecco finish

THE DIRTY NEAPOLITAN

10x distilled Wheatley vodka, olive brine, Gorgonzola olives

AMARETTO DEL VESUVIO

Disaronno Originale, fresh vibrant citrus juice, aromatic bitters, crowned with a silky, vegan botanical foam

CAFFÈ MEZZANOTTE

Van Gogh Espresso Vodka, Kahlúa, Bailey's, fresh espresso shot, shaved dark chocolate dusting

ISCHIA VELVET

fresh espresso, Grind Espresso Rum, Bailey's Irish cream, rich chocolate liqueur, splash of real banana purée

\$8 WINE BY THE GLASS

BUBBLES & ROSÉ

Gambino Cuvée **Prosecco**, Glera, Veneto

Il Furetto **Brachetto** D'acqui, Piemonte

Sussumaniello **Rosé**, Puglia

La Gatta **Moscato d'Asti**, Piemonte

WHITE

Benvolio **Pinot Grigio**, Friuli

Casa D'Ambra Ischia Bianco **Biancolella Blend**, Ischia

Archetype **Sauvignon Blanc**, Marlborough, NZ

Lava Falanghina, **Falanghina**, Campania

Croix D'Or, **Chardonnay**, Vin de Pays, France

Tra Donne Sole **Sauvignon Blanc**, Piemonte

Fosche **Chardonnay**, Piemonte

A To Z **Riesling**, Columbia Valley, Oregon

Casa D'Ambra Le Ninfe, **Falanghina Blend**, Ischia

Cavallo Di Battaglia, **Pecorino**, Abruzzo

Villa Matilde, **Greco Di Tufo**, Campania

RED

Vento di Mare, **Pinot Noir**, Sicilia

921 Collevento, **Merlot**, Friuli-Venezia Giulia

Chianti Rigoletto, **Sangiovese**, Toscana

Trivento Reserve **Malbec**, Mendoza, Argentina

Masciarelli **Montepulciano D'Abruzzo**, Abruzzo

Poderi di Toscana "L'Oste", **Sangiovese**, Toscana

Rispetto **Cabernet Sauvignon**, Puglia

Silk & Spice, **Red Blend**, Portugal

Unknown Author, **Cabernet Sauvignon**, California

Broccardo **Barbera d'Alba**, Piemonte

BEER

All Draft and Bottled Beer \$2 Off