

# HAPPY HOUR MENU

5 - 6 & 8 - CLOSE

## LITTLE PLATES



**\$1**

**MARINATED OLIVES**

**HOUSE ROASTED ALMONDS**

**\$5**

**BURRATA** With EVOO, fruit compote & grilled ciabatta.

**ROASTED SQUASH** With Grana Padano, balsamic syrup & fried sage.

**BRUSCHETTA** Grilled baguette topped with pesto, Prosciutto & melted Provolone.

**SPICY FRIED CALAMARI** With garlic aioli & Agrodolce dipping sauce.

**PULLED PORK** Orange fig marmalade & ciabatta.

**\$6**

**SPIEDINI** Grilled beef tenderloin skewered with mushroom & tomato on Gorgonzola cream.

**CARPACCIO** With arugula, Grano Padano & truffle cream.

**MUSSELS & CLAMS** Steamed with white wine & red chile topped with garlic aioli.

**VEAL MEATBALLS** Topped with Ricotta Salata Over tomato conserva.

**\$7**

**GRILLED FLATBREAD** Tomato ragu, asparagus, prosciutto, Fresh Mozzarella & truffle oil.

**FORMAGGIO** A selection of local & international cheeses.

**GRILLED SHRIMP** Wrapped with Sopressata on ceci bean salad.

**\$8**

**CRAB CLAWS** Atop Panzanella salad with red wine vinaigrette.

**TUNA** Crusted & seared rare with eggplant Caponata.

## DRINKS



**\$2 Belinis**

**Lunetta Prosecco**

**With peach nectar & peach schnapps**

**\$5 Quartinos**

**Luna 'Freakout'**

**Stella Pinot Grigio**

**Robert Pepi Chardonnay**

**Straccali Chianti**

**Bella Donna Pinot Noir**

**Foppiano Lot 96**

**\$2 Beers**

**Peroni**

**Moretti**

**LaRossa**

**Domestics**

***Ask about our Chef's Tasting Menu,  
Featuring a 5 Course \$45 or 7 Course \$60 culinary experience.***

Some items may contain alcohol. Please let us know if you have any allergies or dietary restrictions. Our culinary team will do their best to exceed your needs.