

# BAR MENU



#	SNACKS	\$
	SEARED TUNA Sicilian caponata, young arugula, citrus jus	6
	MEATBALL SLIDERS marinara, mozzarella	7
	FRIED CHERRY PEPPERS meyer lemon cocktail	4
	SICILIAN OLIVES fennel taralli, copa di testa	6
	WARM EGGPLANT CAPONATA salads of mozzarella and caulilini	6
	FRIED ZUCCHINI homemade marinara	6
	LEMON RICOTTA Umbrian olive oil, crispy flatbreads	6
	GORGONZOLA MASCARPONE insalata piccola, frutti di bosco	12
	<b>PIZZETTES</b>	
	ARTISAN WHITE tossed arugula, pecorino piccante	12
	VEGAN ALMOND RICOTTA roasted veggies, arugula toy box tomatoes, porcini oil	14
	IT'S A SPICY! ... meatball, pepperoni, soppressata and copa	13
	BEEF SHORT RIB balsamic BBQ, red onion, fontina, crispy potato sticks	14

**Mangia! Mangia!**

Please alert your bartender to any allergies you may have.

11.20.18

# HAPPY HOUR



4:30pm - 6:00pm  
at the bar and in the dining room  
7 days week!

**\$5.95**

WELL HIGBALL COCKTAILS

**\$5.95**

PAZZO! WHITE AND PAZZO RED  
WINES BY THE GLASS

up to **50% OFF**  
CALL BRANDS

**\$1.50 OFF**

ALL SUPER CALLS AND PREMIUMS BRANDS

## BEERS

ASK YOUR BARTENDER ABOUT BEER SPECIALS

CLAUSTHALER, Non-Alcoholic Pale Lager 6.0

BUD LIGHT, Light Lager 6.0

MICHELOB ULTRA, Light Lager 6.0

MORETTI, Light-Lager 6.2

STELLA ARTOIS, Pale Lager 7.0

CORONA, Lager 6.5

BUDWEISER, Lager 6.0

SUMMADAZE, IPA 6.7

CIRCA 1926, Tangerine Wheat Ale 6.7

YUENGLING, Red Lager 6.0