



Happy Hour Menu

POLPETTINE ALLA TOSCANA 9

Veal meatballs, tomato sauce, parmesan cheese

ZUCCHINE FRITTE 9

Fried zucchini, house marinara sauce

(GF) CAROTE E MASCARPONE 12

Honey roasted baby carrots, whipped mascarpone, candied walnuts

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CESARE 9

Kale, romaine, croutons, parmesan, Caesar dressing

(GF) RUCOLA 9

Arugula, goat cheese, green apples, toasted hazelnuts, lemon vinaigrette

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PENNE BOLOGNESE 13

Tuscan beef ragu, red tomato sauce

TORTELLONI 13

Ricotta and spinach filled pasta, butter sage, pancetta

BUCATINI CACIO E PEPE 13

Pecorino Romano and parmesan cream

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SCALOPPINE ALLA ROMANA 19

Veal loin, prosciutto, sage and marsala mushroom sauce

POLLO LIMONE 18

Crispy parmesan crusted chicken, white wine lemon sauce, fried basil

SALMONE 18

Roasted salmon, herb crust, light garlic sauce



Hand Crafted Drinks

Limoncello Spritz 10

Limoncello, lemon juice, simple syrup, Prosecco

Venetian Spritz 9

Mionetto Aperitivo, Bitters, Prosecco

Florence Spritz 9

Elderflower Syrup, Prosecco, Mint

Negroni Sbagliato 9

Mionetto Aperitivo, Sweet Vermouth, Prosecco

Specialty Drinks

***These drinks are made with fermented Spirits
which contain a lower alcohol content**

Finnish Long Drink 8

Gin with natural grapefruit and juniper berry flavors

White Peach Cosmo 10

*Vodka, White Peach Syrup, Cranberry, Lime

Cantaloupe Margarita 10

*Tequila, Cantaloupe Syrup, Triple Sec, Agave, Lime

Espresso Martini 10

*Vodka, Erotika Chocolate liquor, Espresso

Beers

Peroni 5 Lagunitas IPA 5

Corona 5 Heineken 5

Stella 5 Amstel Light 5 Stella N/A 5

Wines

White, Rose, Bubble

	GL	BT
Prosecco – S. Marina, IT	7	28
Pinot Grigio - S. Marina, IT	7	28
Chardonnay - Hess, CA	7	28
Rose – Chapoutier, FR	7	28

Reds

	GL	BT
Pinot Noir - Cycle Gladiator, CA	9	36
Cabernet – Broadside, CA	9	36