HAPPY HOUR

## Every Day 3-6pm & reverse Happy Hour 9-close.

Happy hour includes 20% off all wines by the glass, draft beer and signature cocktails.

**SPECIALS** 

# Italian Style Artichoke Spinach Dip . . . . . . 16

with House Kettle Chips

Crostini	17
Roasted Baby Carrots	15
Crispy Golden Tile	6
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## Ham & Cheese . . . . . . . . . .

**PIATTINI** 

small plates

## Prosciutto Di Parma Burrata, Onion lam, Herbed Tigelle (Italian Griddle Bread)

Troseratio Di Farma, Barrata, Onton Jam, Freroca rigette (manar Gridate Bread)
Tuna Carpaccio
Arancini
Calamari
Clams
Octopus
Meatballs
Frito Misto
Bread Service

#### Romaine, Roasted Tomatoes, Shallot, Pepperocini, Parmigiano-Reggiano, House Dressing

INSALATA & ZUPPE

salad & soup

ADD CHICKEN \$6 | ADD GRILLED SHRIMP \$7

Crispy Romaine, Garlic Croutons, Parmigiano-Reggiano, Frico

Spinach
Arugula
Wedge Salad
Italian Wedding Soup
SANDWICHES

#### Pepperoni, Copa Ham, Sopressata, Provolone, Lettuce, Tomatoes, Olive Oil, Vinegar, Oregano

*12* 

*13* 

*13* 

*12* 

14

Homemade Meatball, Red Sauce, Provolone, Mozzarella, Basil on a Hoagie

Crispy Chicken, Red Sauce, Provolone, Mozzarella on a Hoagie

Chicken Salad Sandwich . . . . .

Slow Roasted Chicken, House Made Pesto, Roma Tomatoes, Baby Spinach

House Bacon, Parmigiano-Reggiano, Farm Fresh Eggs, Black Pepper, & Chive

Grilled Gulf Shrimp, Roasted Garlic, White Wine, Herbs

Coconut Basil Cream, Jumbo Lump Crab, Spaghetti, Crispy Shallot

White Wine, Garlic, Parsley-Chive Gremolata

Grilled Artichoke, Lemon, Garlic Butter

Classic with Capers, White Wine, Parsley, Chives

Classic with Baby Bella Mushrooms

Chicken Piccata

Scampi............

Meatball Sub. . .

Grinder

Chicken Parm

Carbonara

SERVED WITH HOUSEMADE KETTLE CHIPS

on Toasted Ciabatta Bread served with HomeMade Kettle Chips				
PASTA				
ADD CHICKEN \$6   ADD GRILLED SHRIMP \$7				
Spaghetti & Meatballs				

	Alfredo	
	Risotto	
•	TERRA BOSCO E MARE  from the earth, Forest, and Sea  SERVED WITH CHOICE OF SIDE	
	Salmon	
	Tuna	
	Mahi-Mahi	

### CONTORINI Sides

Chicken Marsala..........

Garlic Butter Angel Hair Pasta Brussels Sprouts with Pancetta & Aged Balsamic Crispy Fingerling Potatoes Sautéed Garlic Spinach

Grilled Asparagus

DESSERT

Seasonal Gelatos

Tiramisu

peanut butter semifredo w/ warm chocolate fudge.

Olive Oil Cake with Macerated Strawberries

Peanut Butter Chocolate Semifredo

Chocolate Salami

"Salami & Cheese", Chocolate Salami with Pistachio, & Macadamia Nuts, served with Candied Orange & Whipped Marscapone

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.