

HAPPY HOUR

Tuesday - Thursday: 4:00 to 6:00

Friday - Sunday 12:00 to 3:00

APPETIZERS

Grandma's Meatballs \$11.25

Meat/Veal/Pork Blend Meatballs With Ricotta, Parmigiana Regano, Tomato Sauce, Fresh Basil
Served In A Hot Cast Iron

Wood Fired Chicken Wings \$10.50

Wood Fired Roasted Chicken Wings, Seasoned To Perfection Topped With Caramelized Onions
With A Lemon Zest

House Salad \$12.00

Mixed Greens, Cherry Tomato, Red Onion, Kalamata & Green Castelvetrano Olives,
Roasted Pepper, Mixed With A Light Red Wine & EVOO Dressing

PIZZAS

Margherita Pizza \$13.50

San Marzano Tomato, Imported Fior Di Latte Mozzarella, Fresh Basil, Sicilian EVOO

Margherita Ala Vodka \$14.25

Imported Fior Di Latte Mozzarella, Alla Vodka Sauce, Fresh Basil, EVOO

Marinara \$12.00

San Marzano Tomato, Fresh Garlic, Calabrian Oregano, Fresh Basil, EVOO

Quattro Formaggi \$15.00

Imported Fior Di Latte Mozzarella, Provolone Auricchio, Gorgonzola, Smoked Scamorza,
Drizzled Honey, Crushed Nuts

Cacio E Pepe \$13.50

Imported Fior Di Latte Mozzarella, Pecorino Romano, Fresh Cracked Black Pepper,
Fresh Basil, Sicilian EVOO

CALZONES

The Classic \$14.25

Imported Fior Di Latte Mozzarella, Fresh Ricotta, Italian Plum Tomato, Fresh Basil

The Napolitian \$16.50

Imported Fior Di Latte Mozzarella, Cotto Ham, Fresh Ricotta, Fresh Basil, EVOO

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Wine

BOLLICINE - ITALIAN

Prosecco, Veneto \$9.75

Not Only Organic But Biodynamic Exceptionally Dry Prosecco With Hints Of Green Apple, Citrus, & White Flowers

Lambrusco, Grasparossa Di Castelvetro DOP \$10.50

Emilia Romagna, Italy

Sparkling, Red Ruby Color. Intense Scents Of Red Fruits

Perfect With Pizza



VINO BIANCO - ITALIAN

Pinot Grigio, DOC Venezia \$11.25

Veneto, Italy

Not Only Organic Since 1974 But Biodynamic. Fruity & Savory

Full Bodied With Hints Of Apple & White Flowers

Pairs Great With Seafood

Sauvignon Blanc, Cantina Lavis Trentino \$10.50

Pale Yellow, With Hints Of Green Apple, Possessing An Intense Sweet Bouquet, Reminiscent Of Elderberry, Peach And Ripe Fruit
Ideal Accompaniment To Salads

Falaghina, Feudi Di San Gregorio \$10.50

Light, Un-Oaked, With Citrus Fruit Aromas Including Apple, Pear & Stony Minerality, Similar To a Pinot Grigio

Chardonnay, Langhe DOC \$10.50

Certified Sustainable, 100% Chardonnay

Elegant With Intense Hints Of Exotic Fruits

Fused To Buttered Notes

Pairs Great With Baked Chicken & Seafood

VINO ROSSO - ITALIAN

Sangiovese, Terenzi \$10.50

Clear Ruby With Soft Garnet Highlights. Intense Fragrance of Brushwood With Scents Of Spices And Vanilla. Long & Balanced, With a Fragrant, Savory And Persistent Finish

Montepulciano \$11.25

Dry Wine With Notes Of Blackberry & Cherry With A Hint Of Oak & Spice On The Back Excellent Pairing With All Red Pies

Spritz

Aperol Spritz \$10.50

Aperol, Prosecco, Seltzer, Orange Peel
Italy's Number 1 Drink!!

Limoncello Spritz \$10.50

Limoncello, Prosecco, Soda, Fresh Lemon & Mint

Hugo Spritz \$10.50

St Germain, Prosecco, Soda, Fresh Lemon & Mint

Martini

Limoncello Martini \$12

Italian Vodka, Limoncello, Lemon Juice!

Dirty Martini \$12

Italian Vodka, Italian Green Olives & Olive Juice

Cosmo \$11.25

Italian Vodka, Lemon, Cranberry

Espresso Martini \$12

Italian Vodka, Italian Espresso, Coffee Liqueur

Wine by the Bottle

Rioja, Ijalba Graciano \$28

Region: Rioja, Spain, town of Logrono

100% Graciano Attractive Cherry Red W/ Aromas Of Berries & Cherry Liqueur Balanced Acidity & Abundant In Fruit Aged 10 Months In French Oak Barrels Before Bottling

Pinot Grigio 'Ramato' \$25

Friuli D.o.c

100% Pinot Grigio From Friuli, Northern Italy
Notes Of Stone Fruit, With Hints Of Pineapple & White Flowers. Good Mineral Structure, Robust, With Cherry Notes. Pairs Great With Cured Meats & Pasta
Certified Sustainable Farming Vineyard