



HAPPY HOUR

monday - friday | 3:00 - 5:30 pm

Bar & Patio

PRIMI

WOOD FIRED NEAPOLITAN PIZZA

- *margherita* \$12
- *pepperoni* \$14

BRUSCHETTA \$10

- *fresh fig & gorgonzola*
- *tomatoes, mozzarella di bufala & basil*

CALAMARI \$14

Point Judith (USA) calamari, shishito peppers, truffle aioli, marinara

MEATBALLS AL FORNO \$14

whipped ricotta, marinara, rustic paesano

CHEF'S ANTIPASTI BOARD \$22

prosciutto, salami, olives, roasted red peppers, asiago cheese, crostinis

VINO e SPINA

DRAFT BEERS \$6

*Peroni & Sculpin
Peticolas Golden Opportunity & Velvet Hammer*

SOMM'S WINE PICK gl | btl

ITALIAN RED \$9 | \$32

ITALIAN WHITE, PROSECCO, ROSÉ \$9 | \$32

COCKTAILS

LEMONCELLO DROP \$10

360 Sorrento lemon vodka, basil, fresh lemon juice, rhubarb bitters, sugar rim

SICILIAN MARGARITA \$10

Lunazul Tequila, Luxardo triple sec, fresh lemon & lime juices, agave nectar

ESPRESSO MARTINI \$10

Grey Goose, Lavazza Espresso, Mr. Black coffee liqueur, simple syrup

COSMO \$10

Tito's Vodka, Cointreau, cranberry, fresh lime juice

OLD FASHIONED \$10

Rittenhouse Rye, Angostura Bitters