



HAPPY HOUR

SERVED UNTIL 5:30 PM



DRINKS

SIGNATURE COCKTAILS

Moscow Mule, French Martini, Pama Kiss, Orange Margarita, Tuscany, Pama Mia Tini, Spritz

\$8.50

WELL DRINKS

Indulge in the classics, expertly crafted for your enjoyment.

\$7.00

DRAFT BEER - PINTS

Rotation Beers

\$7.50

WINE BY THE GLASS

Sangiovese, House Cabernet, Sparkling Prosecco, Mezzacorona Chardonnay

\$7.00

PANETTERIA

GARLIC BREAD W/MOZZARELLA

House-made bread w/garlic, parmigiano, mozzarella, & parsley

\$9.50

FOGACCIA TERRA MIA

Freshly baked focaccia with garlic, olive oil, balsamic, and parmigiano cheese spread

\$7.00

BRUSCHETTA ROMANA

Fresh tomatoes, black olives, garlic and basil on toasted homemade bread and olive spread

\$8.00

FOOD

POLPETTE

House-made meatballs, marinara sauce, & crostini bread

\$10.50

ARANCINI

House-made breaded and fried Risotto (rice) balls stuffed with meat & cheese

\$10.50

BUFALA AND BEET SALAD **

Imported buffalo mozzarella, organic red beets, walnuts, cherry tomatoes, red onion, organic baby spinach, tossed with balsamic vinaigrette

\$11.00

MOZZARELLA & PROSCIUTTO

Fresh Mozzarella, thinly sliced imported Parma ham, and cherry tomatoes

\$13.00

INSALATA POLLO & GORGONZOLA

Mixed organic green salad (Italian dressing), grilled chicken, and crumbled Gorgonzola cheese

\$13.00

GNOCCHO FRITTO

Italian-style fried dough, served with salami & cheese

\$13.00

CALAMARI FRITTI

Deep fried calamari, marinara sauce on the side

\$14.00

PIZZA MARGHERITA

Tomato sauce, mozzarella and fresh basil

\$14.00

PIZZA DIAVOLA

Tomato sauce, mozzarella, Sopressata (salami), calabrian chili oil, arugula

\$16.00