



HAPPY HOUR

SERVED UNTIL 6:00 PM

@BAR @PATIO @TABLE



DRINKS

SIGNATURE COCKTAILS

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

\$9.00

WELL DRINKS

Indulge in the classics, expertly crafted for your enjoyment.

\$7.50

DRAFT BEER - PINTS

Rotation Beers

\$7.50

WINE BY THE GLASS

Sangiovese, House Cabernet, Sparkling Prosecco, Mezzacorona Chardonnay

\$7.00

PANE E PASTA

GARLIC BREAD W/MOZZARELLA

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

\$10.00

FOCACCIA TERRA MIA

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

\$7.00

ROLLINO GIOVANNI

Sheet pasta rolled with smoked mozzarella cheese, ham and eggplant, served in a tomato cream sauce, 2 medallions

\$16.00

FOOD

GAMBERONI E PANCETTA

\$15.00

Four grilled pancetta-wrapped shrimp (U13/15), served with a zesty arrabbiata sauce and fresh gremolata on the side

POLPETTE

\$11.00

House-made meatballs, marinara sauce, & crostini bread

ARANCINI & FONDUTA

\$13.00

Mozzarella, peas, and mushrooms, fried rice ball, served in a creamy fonduta of Pecorino and Gorgonzola

BUFALA AND BEET SALAD **

\$11.50

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

INSALATA ITALIA

\$11.50

Tomatoes, mozzarella, onion, cucumbers, oregano, olive oil.

ANTIPASTO MISTO X2

\$18.00

A selection of charcuterie, including two salami, Prosciutto di Parma, two cheeses, figs jam. crostino with spicy veggie spread, and grilled veggies

CALAMARI FRITTI

\$15.75

Deep fried calamari, marinara sauce on the side

PIZZA MARGHERITA

\$14.50

Tomato sauce, mozzarella and fresh basil

PIZZA DIAVOLETTA

\$16.50

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