



Happy Hour



Monday thru Friday 4 - 7 p.m.
Tuesday ALL NIGHT Happy Hour pricing at the bar stools!

Cocktail Specials & Martini Madness \$7

Well: Blue Ice Vodka, Beefeater Gin, Bacardi Rum, Sauza Tequila, Maker's Mark Whiskey, Cutty Sark Scotch

Specialty Signature Drinks and Martini Madness: Please Ask Bartender for Menu

Premium White & Red Wine \$8

White Wine

Chardonnay, Raymond
Orvieto Classico, Salviano
Reisling, Jekel Vineyards
Sauvignon Blanc, Benziger

Red Wines

Cabernet Sauvignon, J. Lohr "Seven Oaks"
Merlot, Marco Felluga
Valpolicella, Allegrini

House White, Red & Sparkling Wine \$6

Pinot Grigio, Lagaria & Sangiovese, La Carraia & Prosecco, Zonin

Beers \$4

Imported: Moretti, Moretti Rossa, Peroni, Stella, Erdinger, Newcastle, Corona, Heineken, Amstel Light, Buckler

Domestic: Anchor Steam, Fat Tire, Samuel Adams, Budweiser, Bud Light, Bud Select

Appetizers

- Vitello Tonnato** "Specialty of the House" Chilled, Thinly-Sliced Veal Tenderloin Topped with a Creamy Genoa Tuna and Caper Aioli . . . 12.95
- Bresaola e Taleggio** Carpaccio of Air-Dried Beef with Taleggio Cheese Mousse and Toast Points, Garnished with Honey-Dipped Pear Slices . . . 13.95
- Affetati Italiani** Italian Platter of Sliced Parma Prosciutto, Mortadella, Salame, Coppa and Bresaola with Assorted Olives . . . 16.95
- Antipasto di Mare Calda** Mixed Seafood Appetizer of Calamari, Scallops, Mussels, Tiger Shrimp, and Clams Sautéed with Lemon, White Wine, Garlic and Parsley. . . 14.50
- Tartara di Tonno** Ahi Tuna Tartar with Avocado and Red Onion Served with Parmesan Croutons and Baby Greens in Balsamic Vinaigrette . . . 13.95
- Gamberi al Prosciutto** Grilled Tiger Shrimp Wrapped with Parma Prosciutto, Served Over an Arugula Salad with Shallot and Fresh Orange Wedges, Drizzled with Red Wine Vinaigrette . . . 14.50
- Fritto Misto** Calamari, Tiger Shrimp and Wild Mushrooms, Lightly Fried and Served with Warm Arrabbiata Sauce and Garlic Aioli for Dipping . . . 14.95
- Burrata alla Caprese con Balsamico** Chopped Roma Tomato with Fresh Burrata Cheese in Balsamic Vinaigrette, Flavored with Basil-Infused Olive Oil . . . 14.95
- Melanzane alla Parmigiana** Baked Eggplant Layered with Fresh Mozzarella, Tomato Sauce, Basil & Herbs . . . 12.50
- Scelta di Formaggi** Assortment of Traditional Italian Cheeses with Fresh Pear and Honey. . . 14.50

Salads and Soups

- Insalata Mista** Mixed Greens with Shaved Celery, Carrot and Sliced Roma Tomato in a Lemon Dressing . . . 9.95
- Insalata Tricolore** Radicchio and Arugula Salad with Belgian Endive Leaves and Light Raspberry Vinaigrette . . . 9.95
- Insalata Cesare** Whole Romaine Leaves Lightly Tossed in Creamy Caesar Dressing, Served with Parmesan Pizza Bread . . . 11.95
- Minestrone** Traditional Fresh Vegetable Soup . . . 8.95
- Zuppa di Lenticchie e Orzo con Bresaola e Bitto** Lentil Bean and Barley Soup Topped with Shaved Bitto Cheese and Julienne of Bresaola . . . 9.50

Big Bites

- Amburghese** Italian Style Burger -Very Lean Mixed with Onion and Topped with Robiola Cheese - on Warm Michetta Roll . . . 15.95
- Pizza Margherita** Chopped Roma Tomato with Garlic, Basil, Olive Oil and Fresh Mozzarella Cheese Pizza . . . 15.50
- Pizza Diavola** Spicy Calabrese Salame, Oregano, Fresh Mozzarella and Tomato Sauce Pizza . . . 15.50
- Piadina Prosciutto** Grilled Flat Bread Stuffed with Parma Prosciutto, Stracchino Cheese and Baby Arugula . . . 13.95
- Piadina Salsicce** Grilled Flat Bread with Mild Italian Sausage, Spinach and Fontina Cheese . . . 13.95

(50% off during Happy Hour Monday-Friday 4-7pm)