

HAPPY HOUR**3:30 pm - 6:00 pm**

ALCOLICI (COCKTAILS)

Limoncello Drop 8
Homemade Limoncello,
Vodka, Sugar Rim

Sangria Italiana 8
Lambrusco, Fresh Fruit,
Brandy

Primo Margarita 8
Fresh Lime+Lemon+Orange,
Tequila, Simple Syrup

Parma Martini 8
St. Germain, Vodka, Fresh
Lime Juice, Simple Syrup

Casa Manhattan 8
Bourbon, Sweet Vermouth

Cosmo 8
Vodka, Cranberry, Squeeze
of lime, Simple Syrup

Lambrusco 6
Light-Sparkling Red
Wine

Chianti (DOCG) 5
Pinot Grigio 5

Beer Bottles & Cans 4
Draft Beer 5

Well Drinks 5

ANTIPASTI (APPETIZERS)

BRUSCHETTE

Pomodoro 4
Tomato, Basil, Garlic, Olive Oil

Caprino 4
Avocado, Goat Cheese, Onion,
Chili Sauce

**FRITTURA
(LIGHTLY FRIED)**

Calamari 6
Spicy Marinara

Zucchine 4
Zucchini, Garlic Aioli

Panzarotti 5
Mozzarella Stuffed Breaded Ravioli

INSALATE (SALADS)

Rapa 6
Greens, Beets, Pistachios,
Goat Cheese, Lemon Vinaigrette

**CICCHETTI
(SMALL BITES)**

Olives 4
Marinated Sicilian Olives

Cavolini 6
Sautéed Brussel sprouts, White Wine,
Shallots, Parmesan Cheese

Fries 4
Truffle Oil, Parmesan

Scampi 6
Grilled Shrimp, Lemon

Cozze 5
Mussels, White Wine, Garlic

Vongole 5
Clams, White Wine, Garlic

Polpette 6
Homemade Meatballs, Tomato Sauce

Polenta Gorgonzola 4
Mushrooms, Rosemary Cream Sauce

AFFETTATI (CURED SLICED MEATS)

Served with Arugula, Shaved Parmesan, Olive Oil

Prosciutto di Parma (Aged 18 Months) 5, Smoked Prosciutto 5, Spicy Salame Calabrese 5

PIZZA

Gluten Free Pizza Add 4

Margherita 9
Mozzarella, Tomato Basil Sauce

Pepperoni 9
Tomato Sauce, Mozzarella