DINING IN HAPPY HOUR

WINE MENU

CATERING MENU

#### Happy Hour Is DINE IN ONLY

Happy Hour Food 330-5pm, Drinks 330-6pm

\$5 Imports, Micros & TRULY Wild Berry Seltzer

\$4 Domestic Bottles

\$5.50 Peroni and Local Seasonal Drafts

\$6 Wells

\$6 Wines & \$22 Bottles

\$24 Wine Bottles "TOGO"

# \$9.95 SMALL PLATES

#### **CHEF'S HAPPY HOUR FEATURE**

Ask your server for details on todays deliciousness 8.95

#### MINI GRILLED HAND CUT SALMON

Scallion whipped potatoes, sautéed broccoli and roasted red pepper coulis

8.95

## **MINI BOLOGNESE**

Housemade ragu sauce tossed in angel hair with shaved parmesan

9.95

#### **MINI CHICKEN PARMESAN**

Baked and served over spaghetti marinara 9.95

## **MINI CAPELLINI D'ANGELO**

Roasted garlic, shallots, broccolini, Italian sausage and basil in white wine butter sauce with fresh ricotta

9.95

## HALF SALADS

CHOICE OF: Half Mixed Greens, Half Chopped or Half Classic Ceasar

7.95

## **FLATBREADS**

#### **CLASSIC BOAR'S HEAD PEPPERONI**

Marinara, mozzarella, parmesan and Italian herbs
9.95

#### WILD SHROOMS AND SPINACH

Roasted garlic truffle oil, mozzarella, parmesan and fresh herbs 9.95

## **MARGHERITA**

Fresh garlic oil, fresh mozzarella and roma tomatoes, topped with basil chiffonade

9.95

#### **BRUSCHETTA FLATBREAD**

Roasted peppers, onions, olives, tomatoes, garlic, parmesan, mozzarella, basil pesto and balsamic reduction drizzle 9.95