

HAPPY HOUR

Available Monday Thru Friday 4 - 7pm

Starters \$4

Hummus and Flat Bread

Homemade Hummus served with Fire Roasted Peppers and Flat Bread Dippers

Bruschetta Mediterraneo

Marinated Tomatoes with Basil, Garlic and Balsamic Vinaigrette served with Grilled Ciabatta

Grilled Calamari

Grilled Calamari served with a Warm Potato Salad with Hearts of Celery, Scallions and Creole Mustard Vinaigrette

Arancini Bolognese

Crispy Arborio Rice Balls Prepared with our Homemade Bolognese and Fresh Mozzarella with Arrabbiata

Prosciutto di Parma

Thinly Sliced Prosciutto Served with Seasonal Fruit, Toasted Hazelnuts and Gilled Ciabatta

Crab Frittelle

Crispy Crab Cakes with a Warm Bean Salad and Salsa Mostaza

Fromage

D'ambert and Manchego Cheese with Pecans, Crostini and Macerated Golden Raisins in Orange Blossom Honey

Salads and Pizza \$5

Winter Squash Salad

Roasted Winter Squash, Frisee, Smoked Bacon, Apples, Goat Cheese and Maple Mustard Vinaigrette

Salad Indivia

Belgian Endive Leaves with Watercress, Bosc Pears, Point Reyes Blue Cheese, Roasted Pecans, Craisins and a Citrus Vinaigrette

Cesar Salad with Chicken

A Classic Caesar Meat Sauce from the Region of Emilia Romagna tossed with Rigatoni Pasta

Winter Beet Panzanella

Roasted Beets Marinated in a White Balsamic Emulsion Tossed with Crostini, Concord Grapes, Pickled Red Onions and Arugula topped with Buratta Cheese

Margherita Pizza

Thin Crusted Pizza topped with Homemade Tomato Sauce, Tomatoes, Basil and Mozzarella

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