

happy hour

2:30 to 5

----- **FOOD \$ 6** -----

PESTO WHIPPED POTATOES

BROCCOLI sautéed with garlic, anchovies and a touch of chili

MEAT BALLS pork and ricotta, tomato sauce, parmesan

CRESPELLA polenta and rosemary crepe filled with roasted corn, zucchini, spinach, topped with basil infused cream

PIADINA POLLO grilled flatbread wrap filled with grilled chicken breast & pears, arugola, balsamic dressing

AGNOLOTTI four cheeses ravioli tossed with creamy Balsamic reduction, arugola, and parmesan

CHICKEN & BROCCOLI RIGATONI with Alfredo sauce

CAPELLINI tomatoes, garlic, basil, parmesan

----- **DRINKS** -----

-16 oz. Draft- \$ 5

-Peroni Nastro Azzurro
-Blue Moon
-Sculpin IPA

-Bottle Beer- \$ 5.5

Anchor Steam
Moretti Dark
Chausthaler N.A

-Wine - \$ 5

G.mare, Vermentino
Sea Ridge, Chardonnay
Paperini, Primitivo
Sea Ridge, Cabernet

-Sparkling - \$ 6

Villa Sarti Prosecco
Rosato

- Cocktails- \$ 7

Serenissima

Campari, grapefruit juice,
St. Germain essence,
and soda

Limonata Basilicata

fresh squeeze lemonade ,
Prosecco, cream de
menthe,
and thorn basil