

ENDLESS SUMMER HAPPY HOUR MENU

TUESDAY THRU
FRIDAY 3PM-5PM
& SUNDAY 12-7



HAPPY HOUR BITES

CRISPY CALAMARI

FRIED TRADITIONAL STYLE WITH LEMON \$12
OR SLICED HOT CHERRY TOMATOES & PEPPERS \$14

SPICY TEQUILA CLAMS (12)

FRESH MIDDLENECK CLAMS SAUTEED WITH HABANERO PEPPERS,
TEQUILA, GARLIC & CILANTRO \$12

STUFFED ITALIAN LONG HOTS (4)

SWEET ITALIAN SAUSAGE, GRUYERE, FONTINA & CHEDDAR CHEESES
TOPPED WITH SHAVED PARMIGIANO-REGGIANO & TANGY CHIPOTLE
SAUCE \$14

BREADED WINGS (8)

SPICY HOT OR HONEY BBQ HOUSE BLEU CHEESE DRESSING
& CELERY STICKS \$12

ROASTED SICILIAN WINGS (8)

GRILLED WITH EXTRA VIRGIN OLIVE OIL & SEA SALT AND ROASTED
WITH CARMELIZED ONIONS, ROSEMARY, CRUSHED CHILI PEPPER
& SHAVED PARMIGIANO \$12

GRILLED CHICKEN CAESAR SALAD

HOUSE CAESAR DRESSING, PARMIGIANO-REGGIANO
& GARLIC CROUTONS \$12

GRILLED JERSEY PEACH CAPRESE

LAYERED WITH BUFFALO MOZZARELLA, ARUGULA, SHAVED
PARMIGIANO REGGIANO & PROSCIUTTO DI PARMA \$12

JERSEY TOMATO & BUFFALO MOZZARELLA CAPRESE STACK

WRAPPED WITH PROSCIUTTO DI PARMA & FRESH BASIL DRIZZLED
WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC FIG REDUCTION \$12

JERSEY WEDGE SALAD WITH GRILLED SHRIMP

GRILLED SWEET SUMMERTIME CORN, CHERRY TOMATO, RADISHES,
JERSEY CUCUMBERS, RED ONIONS, CRISP BACON PIECES,
CRUMBLED GOAT CHEESE, CREAMY PARMESAN PEPPERCORN
DRESSING \$14



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JERSEY TOMATO BRUSCHETTA (8)

TOASTED TUSCAN BAGUETTE, RED ONION, FRESH PARSLEY, BASIL, EXTRA VIRGIN OLIVE OIL & BALSAMIC \$8

PRIME RIB PHILLY CHEESESTEAK

FRESH ROASTED SWEET PEPPERS, VIDALIA FRIED ONIONS, MUSHROOMS & COOPER SHARP CHEESE WITH FRIES, COLESLAW & PICKLE \$14

OUR FAMOUS ORANGE SIZE ALL JUMBO LUMP CRABCAKE SANDWICH

BIBB LETTUCE, TOMATO, RED ONION & TARTER SAUCE ON A SWEET BRIOCHE BUN SERVED WITH FRIES, COLESLAW & PICKLE \$22

THE GODFATHER PIZZA FOR 2

RED, MOZZARELLA CHEESE, SAUSAGE, PEPPERONI, MUSHROOMS, ITALIAN HOT & SWEET PEPPERS \$14

BIANCO PIZZA FOR 2

GARLIC, EXTRA VIRGIN OLIVE OIL, MOZZARELLA CHEESE, SLICED JERSEY TOMATO, GARLIC SPINACH & RICOTTA \$14

TRADITIONAL RED PIZZA FOR 2

PLAIN CHEESE, PEPPERONI, SAUSAGE OR VEGGIE \$14

LINGUINI & MUSSELS DIAVOLO

RED WITH ITALIAN LONG HOTS \$15

BURRATA CHEESE STUFFED RAVIOLI

OUR FRESH POMODORO BASIL SAUCE WITH TWO MEATBALLS \$15

HOUSE MADE FETTUCINE ALFREDO

WITH CHICKEN OR SHRIMP \$15

CHEF'S HOMEMADE RICOTTA GNOCCHI BOLOGNESE STYLE

WITH FRESH BASIL, TOPPED WITH A SCOOP OF HOUSE RICOTTA \$15

CHICKEN CUTLET PARMIGIANA

TWO CUTLETS WITH MOZZARELLA CHEESE & RIGATONI PASTA \$15

EGGPLANT PARMIGIANA

BREADED EGGPLANT LAYERED WITH MOZZARELLA & RICOTTA CHEESES, BASIL & ITALIAN BREAD CRUMBS WITH RIGATONI PASTA \$15



LIMONCELLO SPRITZ

CLEAR LIMONCELLO, PROSECCO, CLUB SODA

FRESH JERSEY PEACH MARTINI

PEACH VODKA, PEACH SCHNAPPS, ORANGE JUICE & GRENADINE

HOT HONEY PEACH MARGARITA

TEQUILA, PEACH SCHNAPPS, PEACH PUREE, LIME, HOT HONEY RIM



WHITE SANGRIA

PINOT GRIGIO, CHAMPAGNE, PEACH SCHNAPPS, TRIPLE SEC, SPLASH OF CLUB SODA, GARNISHED WITH SEASONAL FRUITS

WATERMELON MOJITO

RUM, CLUB SODA, SIMPLE SYRUP, LIME JUICE, MUDDLED MINT & FRESH WATERMELON

MAI TAI PUNCH

LIGHT RUM, DARK RUM, ORANGE LIQUEUR, LIME JUICE, SIMPLE SYRUP & PINEAPPLE JUICE



DIPAULO'S PRIVATE LABEL BORDEAUX

"FAMIGLIA" CABERNET/MERLOT BLEND

DIPAULO'S PRIVATE LABEL PINOT GRIGIO

"SEI STELLE"

