

# 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"

