

Happy Hour Menu

*Tuesday-Friday 3pm-5pm
& Sunday 12pm-7pm*

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 CARAMELIZED ONIONS, ROSEMARY, CRUSHED CHILI PEPPER
& SHAVED PARMIGIANO \$12

GRILLED CHICKEN CAESAR SALAD

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

BEEFSTEAK TOMATO & BUFFALO MOZZARELLA CAPRESE STACK

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

GRILLED SHRIMP WEDGE SALAD

CHERRY TOMATOES, RADISHES, JERSEY CUCUMBERS,
RED ONIONS, CRISP BACON PIECES, CRUMBLIED GOAT CHEESE,
CREAMY PARMESAN PEPPERCORN DRESSING \$14



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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 \$24.95

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 HOT \$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



PUMPKIN PIE TINI

WHIPPED VODKA, RUM CHATA, PUMPKIN SPICE LIQUEUR & CINNAMON

SALTED CARAMEL TINI

CARAMEL FLAVORED VODKA, SIMPLE SYRUP, BUTTERSCOTCH SCHNAPPS, WITH SALTED RIM & CARAMEL DRIZZLE

CARAMEL APPLE TINI

CARAMEL VODKA, APPLE PUCKER, MELON LIQUEUR WITH CARAMEL DRIZZLE

AUTUMN RUM PUNCH

APPLE CIDER, ORANGE JUICE, CRANBERRY JUICE, MOSCATO D' ASTI, WITH SLICED ORANGE, APPLE & CINNAMON STICK

MOJITOS

BLUEBERRY, PINEAPPLE, RASPBERRY, MANGO & COCONUT

DROP TINI

LEMON, BLUEBERRY & RASPBERRY

DIPAULO'S PRIVATE LABEL BORDEAUX

"FAMIGLIA" CABERNET/MERLOT BLEND

DIPAULO'S PRIVATE LABEL PINOT GRIGIO

"SEI STELLE"

