HAPPY HOUR

Fall Cocktails $9

TUESDAY THRU FRIDAY 3PM - 6PM

PUMPKIN PIE'TINI
Whipped Vodka – Rum Chata –
Pumpkin Spice Liqueur – Ground Cinnamon

LEMON DROP MARTINI
Citrus Vodka – Limoncello – Ginger Beer –
Lemon Juice – Splash Club Soda
ADD FLAVOR: Strawberry – Raspberry –
Blueberry – Mango – Peach

CARAMEL APPLE'TINI
Caramel Vodka – Apple Pucker – Melon Liqueur –
Caramel Drizzle

KEY LIME PIE MARTINI
Whipped Vodka – Licor 43 – Baileys Lime Juice

BANANA CREAM PIE MARTINI
Whipped Vodka – Banana Liqueur – Irish Cream –
Banana Puree

PEAR'TINI
Absolut Pear Vodka – Lemon Lime –
White Cranberry Juice – Lime

AUTUMN SANGRIA
Pinot Grigio – Peach Schnapps – Orange Juice –
Cranberry Juice

CARAMEL APPLE SANGRIA
Moscato D'Asti – Apple Pucker – Butterscotch
Schnapps – Cranberry Juice

AUTUMN RUM PUNCH
Apple Cider – Orange Juice – Moscato D'Asti –
Sliced Orange – Apple Cinnamon Stick

CARAMEL APPLE MULE
Caramel Vodka – Red Apple Schnapps – Ginger Beer

PUMPKIN SPICE WHITE RUSSIAN
Premium Vodka – Pumpkin Spice Liqueur –
Coffee Liqueur – Splash of Baileys – Cream

AMALFI LEMON DROP
Vodka – Limoncello – Lemon Sugar Rim

SICILIAN SUNSET
Blood Orange Vodka – Aperol – Fresh Citrus

TIRAMISU MARTINI
Vanilla Vodka – Espresso –
Coffee Liqueur – Amaretto

CANNOLI MARTINI
Vanilla Vodka – Amaretto Cream – Chocolate

LIMONCELLO SPRITZ
Limoncello – Prosecco – Soda

TUSCAN MARGARTIA
Tequila – Amaretto – Orange Liqueur – Lime

BELLINI
Prosecco – Peach

AMARETTO SOUR
Amaretto – Lemon – Simple Syrup

SORRENTO MULE
Vodka – Limoncello – Ginger Beer – Lime

POSITANO PALOMA
Tequila – Aperol – Grapefruit – Lime – Soda

WINE FROM DI PAOLO'S CELLAR

$7 PER GLASS

PINOT GRIGIO
BORDEAUX
REISLING
PINOT NOIR
CABERNET
CHARDONNAY
SANGIOVESE



BEER ON SPECIAL

DRAFT COORS LITE $3
DRAFT MILLER LITE $3
DRAFT STELLA $4



A 2.5% CONVENIENCE FEE APPLIES TO ALL PAYMENTS MADE WITH A CREDIT CARD.
A FEE DOES NOT APPLY TO PAYMENTS MADE WITH A DEBIT CARD.

HAPPY HOUR MENU

TUESDAY THRU FRIDAY 3PM-6PM

SHARE PLATES

CRISPY CALAMARI 12
TRADITIONAL OR SPICY

FRIED BUFFALO MOZZARELLA 12
LIGHTLY BREADED WITH ITALIAN SEASONED BREADCRUMBS, DRIZZLED WITH BALSAMIC REDUCTION & SWEET ROASTED PEPPERS WITH POMODORO SAUCE FOR DIPPING

OLD BAY SHRIMP COCKTAIL (6) 12
LARGE ICE COLD SHRIMP WITH HOUSE COCKTAIL SAUCE

BRUSCHETTA (8) 12
OVER TOASTED TUSCAN BREAD

TEQUILA CLAMS 12
FRESH MIDLENECK CLAMS SAUTEED WITH HABANERO PEPPERS, TEQUILA, GARLIC & CILANTRO

STUFFED LONG HOTS (3) 12
SWEET ITALIAN SAUSAGE, GRUYERE, FONTINA & CHEDDAR CHEESES TOPPED WITH SHAVED PARMIGIANO-REGGIANO & WRAPPED WITH CRISPY PROSCIUTTO

HANDHELDS

COMES WITH FRIES & SLAW

HOMEMADE SMASH BURGER 14
COOPER SHARP CHEESE, BIBB LETTUCE, SLICED TOMATO & RED ONION

TOASTED MEATBALL OR CHICKEN PARMIGIANA HERO 14
MELTED PROVOLONE & SAUCE

"OLD SCHOOL" CHEESESTEAK 14
COOPER SHARP AMERICAN CHEESE, DICED FRIED ONIONS, HOT CHERRY PEPPERS ON SIDE

CRABCAKE SANDWICH 34
ONE-HALF POUND ALL JUMBO LUMP CRABCAKE WITH BIBB LETTUCE, TOMATO & RED ONION ON A SOFT BRIOCHE BUN

PIZZAS

MARGHERITA 16
FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL & BASIL

BIANCO 16
WHITE, GARLIC, EXTRA VIRGIN OLIVE OIL, MOZZARELLA CHEESE, SLICED TOMATO, GARLIC, SPINACH & RICOTTA

THE GODFATHER 16
RED, MOZZARELLA CHEESE, SAUSAGE, PEPPERONI, MUSHROOMS, ITALIAN HOT & SWEET PEPPERS

PASTAS

COMES WITH CRUSTY ITALIAN BREAD & TOMATO PIE

CHICKEN PARMIGIANA & SPAGHETTI 16
PAN FRIED WITH MOZZARELLA & PARMIGIANO CHEESES

PENNE ALLA VODKA 16
SWEET PEAS, CRISPY PANCETTA IN A BLUSH VODKA SAUCE

RIGATONI & MEATBALLS 16
POMODORO SAUCE

CAVATELLI BOLOGNESE 16
TOSSED WITH BEEF, PORK & VEAL RAGU TOPPED WITH A SCOOP OF HOUSE RICOTTA, ITALIAN LONG HOT & BASIL

