



HAPPY HOUR
AVAILABLE IN THE PATIO ONLY
SUNDAY - THURSDAY
4:30 - 7:00 PM

ANTIPASTI

\$7.50 per selection

Accompanied with Pickled Vegetable, Crostini, Chutney

Prosciutto di Parma	Gouda, Beemster NE
Soppressata	Gorgonzola, IT
Bresaola	Pecerino Romano, IT
Salami	Oveja Con Trufa, ESP
Cacciatore Salsiccia	Bella Vittano, WisconsinUSA
Capicola	Brie De Meaux FR

Marinated Italian Olives, Orange Infused, Rosemary, Garlic
\$9

Zucchini Fritters, Lemon Yogurt \$10

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini,
House Pickles \$12

Ahi Tuna Tartare, Saffron Leek Fonduta, Pistachio, Lemon
Aioli, Sweet Potato Chip, Sesame Vinaigrette \$12

Eggplant Caponata, Goat Cheese Mousse, Basil, Balsamic
Reduction, Crostini \$12

Fritto Misto, Fried Calamari, Bell Pepper, Zucchini, Roasted
Red Pepper Aioli \$12

Truffled Parmesan Frites \$10

COCKTAILS \$12

CARIBBEAN SICILIAN

(gosling black rum – Averna - maraschino
xocolate mole bitters) 2.25 oz

THE AMALFI MARGHERITA

(tequila – limoncello - lime juice - orange bitters)
2.25 oz

BLU #6

(vodka – aperol – Chambord - lemon juice) 2 oz

NEGRONI

(gin - campari red vermouth) 3 oz

PEACH MIMOSA

(peach nectar - prosecco) 5 oz

PEAR MIMOSA

(pear nectar prosecco) 5 oz

PINEAPPLE FRIZZANTE

(vodka-pineapple juice – prosecco) 5 oz

APEROL SPRITZ

(aperol – prosecco – soda) 6oz

THE CANADESE NEGRONI

(gin – montenegro – affino) 3oz

MOSCOW MULE

(vodka – lime juice – ginger beer) 6 oz

BLOODY CAESAR

(vodka – clamato juice - sauces) 6 oz