



Happy Hour

★ SMALL PLATES ★

🍷 **INSALATA CAESAR** 7 — Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan & Ciabatta Croutons

🍷 **GF INSALATA CAPRESE** 8 — Sliced Fresh Mozzarella, Sliced Tomato, Fresh Basil, Extra Virgin Olive Oil & Balsamic Glaze

GF PICCOLO AFFETATO 13 — Prosciutto, Salami, Mortadella, Coppa, Fresh Mozzarella & Roasted Red Peppers

CALAMARI FRITTI 9 — Fried Calamari & Zucchini, House Made Pomodoro Sauce

ZUCCHINI FRITTI 8 — Hand Breaded & Fried Zucchini, Served with House Made Buttermilk Ranch

🍷 **ROSEMARY FOCACCIA** 6 — Coal Fired Rosemary Focaccia Bread Baked Fresh Daily

COCONUT SHRIMP 9 — Coconut Battered & Lightly Fried Shrimp Served with Honey Mustard Sauce

🍷 **GF MARKET CHIPS & SALSA** 7 — Old Florida Tortilla Chips & House Made Pico De Gallo

🍷 **GF MARKET CHIPS & GUAC** 8 — Old Florida Tortilla Chips & House Made Guacamole

COAL FIRED FLATBREAD 7 — Choice of any Two Regular Toppings

» Additional or Specialty Toppings add \$1.00 each Substitute Vegan Cheese \$2.00

MARGHERITA PINSA 10 — Fresh Mozzarella, Tomato Sauce & Basil

» Pinsa Dough is a centuries-old Roman recipe, a blend of non-GMO “zero” wheat, rice, soy, and sourdough flours, no artificial preservatives or added sugars. 100% Vegan - 70% Gluten Free - 85% less fat - 50% less calories than regular pizza.

Inside/Outside Bar & High Tops Only

V GF MARINATED OLIVES 7 — Castelveltrao Olives, Kalamatta Olives, Black Olives, Rosemary, Garlic, EVOO

V BRUSCHETTA CROSTINI 7 — Chopped Plum Tomatoes, Fresh Basil, Garlic, Balsamic Glaze, EVOO, Ciabatta Crostini

GF COAL FIRED WINGS 12 — Five Oven Roasted Chicken Wings - Original with Grilled Onions, Medium or Hot
» All Flats or Drums \$1.50

V EGGPLANT ROLLATINI 8 — Breaded Eggplant Rolled & Stuffed with Ricotta Cheese, Topped with Melted Mozzarella & Marinara

RIGATONI ALLA VODKA 8 — Pancetta Bacon & Fresh Tomato Flambeed in a Vodka Cream Sauce

ITALIAN STYLE MEATBALLS 8 — Beef Meatballs or Turkey Meatballs with Marinara
» Add Ricotta \$2, Add Burrata \$3

GF CLAMS OR MUSSELS 9 — Fresh Littleneck Clams or Mussels in Garlic White Wine or Pomodoro Sauce

V STUFFED MUSHROOMS 8 — Vegetable Stuffed Mushroom Caps Topped with Béchamel Crème

SAUSAGE & PEPPERS 7 — Sliced Italian Sausage, Oven Roasted Bell Peppers, Marinara

MOZZARELLA MARINARA 8 — Lightly Breaded & Fried fresh Mozzarella, Served with Pesto and Marinara

DESSERT

CANNOLI 7 — Cannoli Shell Filled with a Sweet Chocolate Chip Ricotta Filling

GELATO 8 — Vanilla Bean, Dark Chocolate or Pistachio

Monday-Friday 3-6pm & 9p-1

Saturday & Sunday 11a-6p & 9p-1