



Happy Hour

★ SMALL PLATES ★

❶ **INSALATA CAESAR** 8 — Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan & Ciabatta Croutons

❶ **GF INSALATA CAPRESE** 9 — Sliced Fresh Mozzarella, Sliced Tomato, Fresh Basil, Extra Virgin Olive Oil & Balsamic Glaze

**GF PICCOLO AFFETATO** 16 — Prosciutto di Parma, Salami, Mortadella, Coppa, Fresh Mozzarella & Roasted Red Peppers

**CALAMARI FRITTI** 10 — Fried Calamari & Zucchini, House Made Pomodoro Sauce

**ZUCCHINI FRITTI** 9 — Hand Breaded & Fried Zucchini, Served with House Made Buttermilk Ranch

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

**COCONUT SHRIMP** 12 — Coconut Battered & Lightly Fried Shrimp Served with Honey Mustard Sauce

❶ **GF MARKET CHIPS & SALSA** 8 — Tortilla Chips & House Made Pico De Gallo

❶ **GF MARKET CHIPS & GUAC** 9 — Tortilla Chips & House Made Guacamole

**COAL FIRED FLATBREAD** 10 — Choice of any Two Regular Toppings

» Additional or Specialty Toppings add \$1.50 each Substitute Vegan Cheese \$2.00

**MARGHERITA PINSA** 11 — 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 — Castelveitrao Olives, Kalamatta Olives, Black Olives, Rosemary, Garlic, EVOO

**V BRUSCHETTA CROSTINI** 8 — 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** 9 — Breaded Eggplant Rolled & Stuffed with Ricotta Cheese, Topped with Melted Mozzarella & Marinara

**RIGATONI ALLA VODKA** 10 — Pancetta Bacon & Fresh Tomato Flambeed in a Vodka Cream Sauce

**ITALIAN STYLE MEATBALLS** 9 — Beef Meatballs or Turkey Meatballs with Marinara  
» Add Ricotta \$2, Add Burrata \$3

**GF CLAMS OR MUSSELS** 10 — Fresh Littleneck Clams or Mussels in Garlic White Wine or Pomodoro Sauce

**V STUFFED MUSHROOMS** 9 — Vegetable Stuffed Mushroom Caps Topped with Béchamel Crème

**SAUSAGE & PEPPERS** 8 — Sliced Italian Sausage, Oven Roasted Bell Peppers, Marinara

**MOZZARELLA MARINARA** 9 — 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

Daily 11am-6pm \$ 9p-11