



# Happy Hour

✦ SMALL PLATES ✦

proudly serving Jupiter since 2010

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

❶GF **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** 11 — Fried Calamari & Zucchini, House Made Pomodoro Sauce

**ZUCCHINI FRITTI** 10 — Hand Breaded & Fried Zucchini, Served with House Made Buttermilk Ranch

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

❶ **ROSEMARY FOCACCIA** 7 — Coal Fired Rosemary Focaccia Bread Baked to Order  
» ADD Hot Honey Ricotta \$5

❶GF **MARKET CHIPS & SALSA** 10 — Tortilla Chips & House Made Pico De Gallo

❶GF **MARKET CHIPS & GUAC** 12 — Tortilla Chips & House Made Guacamole

## MARGHERITA PINSA

— 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. »

BAR — HIGHTOPS — LOUNGE — PATIO

**COAL FIRED FLATBREAD** 12 — Choice of any Two Regular Toppings (Served without Tomato Sauce)  
» Additional or Specialty Toppings add \$1.50 each Substitute Vegan Cheese \$2.00

**V GF MARINATED OLIVES** 8 — Castelvetrao Olives, Kalamatta Olives, Black Olives, Rosemary, Garlic, EVOO

**V BRUSCHETTA CROSTINI** 10 — 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** 11 — Breaded Eggplant Rolled & Stuffed with Ricotta Cheese, Topped with Melted Mozzarella & Marinara

**RIGATONI ALLA VODKA** 11 — Pancetta Bacon & Fresh Tomato Flambeed in a Vodka Cream Sauce

**MEATBALLS** 10 — Beef Meatballs or Turkey Meatballs with Marinara  
» Add Ricotta \$2, Add Burrata \$3

**GF CLAMS OR MUSSELS** 12 — Fresh Littleneck Clams or Mussels in Garlic White Wine or Pomodoro Sauce

**V STUFFED MUSHROOMS** 10 — Vegetable Stuffed Mushroom Caps Topped with Béchamel Crème

**SAUSAGE & PEPPERS** 11 — Sliced Italian Sausage, Oven Roasted Bell Peppers, Marinara

**MOZZARELLA MARINARA** 9 — Lightly Breaded & Fried fresh Mozzarella, Served with Pesto and Marinara

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## DESSERT

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**CANNOLI** 9 — Cannoli Shell Filled with a Sweet Chocolate Chip Ricotta Filling

**GELATO** 8 — Vanilla Bean, Dark Chocolate or Pistachio

**Daily 11am-6pm & 9pm-close**