

HAPPY HOUR SPECIALS
Monday to Saturday, 4:30-6:30pm

\$5.00 Martinis and Cosmopolitans
featuring UV Vodka and Seagram's Gin

\$3.00 Beer Specials

\$4.00 Wine Specials

The Grey Goose Martini

Grey Goose – "The World's Best Tasting Vodka" and
Martini&Rossi Dry Vermouth **8**

French Cosmopolitan

Grey Goose, l'Orange Vodka, Cointreau, Orange
Liqueur, Cranberry Juice and a Fresh
squeezed Lime **9**

Stoli Compulsion

Stoli Vodka, Hiram Walker Peach Schnapps, Equal
Parts Pineapple and Cranberry Juice **8**

Skyy Press

Skyy Vodka, Equal Parts Club Soda and Sprite, and
fresh squeezed Lime Juice **7**

Absolut Cape Cod

Absolut Vodka, Cranberry Juice and fresh squeezed
Lime Juice **7**

Bacardi Mojito

Bacardi Superior Rum, simple Syrup, Muddled
Mint Leaves and Limes, and topped with
Club Soda **7**

The Ultimate Margarita

1800 Reposado or 1800 Silver Tequila,
Gran Gala Orange Liqueur and fresh squeezed
Lime Juice **9**

Cranberry Jack

Jack Daniel's Whiskey, Chambord Sweet'n Sour,
Cranberry Juice and a Splash of Sprite **7**

Sapphire Collins

Bombay Sapphire Gin, Club Soda and fresh
Lemon Juice **9**

On the Rocks

Dewar's White Label on the Rocks **7**

Side Car

Rémy Martin VSOP Cognac, Cointreau and fresh
squeezed Lemon Juice **9**

Irish Fizz

Jameson Irish Whiskey and Sprite **8**

HAPPY HOUR MENU
Monday to Saturday, 4:30-6:30pm

Half Priced Appetizers

Pizza

Hand Tossed, House Crafted Fresh Mozzarella

Funghi

Fresh Mozzarella, Tomato Sauce, Variety of
Wild Mushrooms **6**

Margherita

Fresh Mozzarella di Latte, Tomato Sauce, Basil **5.5**

Bianco

Ricotta and Fresh Mozzarella, Parmigiano **5.5**

Capricciosa

Tomato Sauce, Fresh Mozzarella, Artichoke,
Mushrooms, Pancetta, Black Olives **6**

Calabrese

Tomato Sauce, Fresh Mozzarella, Spicy Coppacola,
Marinated Hot Peppers **5.5**

Antipasti

Salsiccia e Pepe

Grilled Pin Wheel Sausage, Bell Peppers, Onions **6**

Carciofi Fritti

Floured and Fried Artichoke Hearts, Citrus Aioli **3**

Gamberi al Limone

Sautéed Shrimp, Lemon Cream, Garlic **3.5**

Polpette alla Napoletana

Pork, Veal and Beef Meatballs, Marinara Sauce **3.5**

Melanzane alla Parmigiana

Eggplant, Fresh Mozzarella, Marinara Sauce **3.5**

Vongole in Brodetto

Sautéed Baby Clams, White Wine Garlic Brodetto,
Fresh Herbs **4.5**

Insalata di Mare

Cold Salad, Shrimp, Calamari, Diver Scallops, Garlic,
Celery, Extra Virgin Olive Oil **5.5**

Arancini di Riso

Golden Fried Rice Balls, Reggiano-Parmigiano,
Mozzarella di Latte and Bolognese Sauce **3.5**

Ravioli di Ricotta

Ricotta Cheese filled Ravioli, Asparagus, Butter **3.5**

Polenta con Carciofi

Sautéed and breaded Polenta Cakes with Artichoke
Hearts, Mushrooms, Lemon Herb Butter **4**

Cozze Fradiavolo

Sautéed Mussels, White Wine, Spicy Marinara Sauce,
Fresh Herbs **4**

Salumi e Formaggio Misti

Mortadella, Genoa Salami, Prosciutto, Speck,
Bresaola, Coppacola, Sporessata, Parmigiano, Fresh
Mozzarella, Fontina, Gorgonzola **5.5**

Calamari e Zucchine Fritti

Tender Squid, Zucchini floured and fried, Spicy
Marinara Sauce and Citrus Aioli **4.5**

Carpaccio Cipriani

Raw Thin Cut of Beef Tenderloin, Baby Arugula Salad
and Shaved Parmigiano-Reggiano, Mustard Aioli **6**