

HAPPY HOUR MENU

Pizza

*Hand Tossed, House Crafted Fresh Mozzarella
Gluten Free Pizza \$2.00 add'l*

Salmone Affumicato

Smoked Salmon, Ricotta and Mozzarella, Grana Padano,
Fresh Dill 9

Funghi

Mozzarella, Tomato Sauce, Wild Mushrooms 9

Margherita

Mozzarella di Latte, Tomato Sauce, Basil 8

Bianco

Ricotta and Mozzarella, Parmigiano 8

Capricciosa

Tomato Sauce, Mozzarella, Artichoke, Mushrooms,
Pancetta, Black Olives 9

Calabrese

Tomato Sauce, Mozzarella, Spicy Coppacola, Marinated
Hot Peppers 8

Amatritiana

Mozzarella, Tomato Sauce, Smoked Pancetta, Red Onions,
Spicy Pepper 9

Stromboli

Carni Misto

Mortadella, Genoa Salami, Sausage, Spicy Cappacola,
Mozzarella 8

Antipasti

Bruschetta

Tomato & Basil, Cannellini Beans & Rosemary, Spicy
Calabrese Peppers, Roasted Peppers, Asparagus 7

Olivos

Castel Vetrano, Red and Green Cerignola Gaeta, Cured
Sicilian, Taralli 7

Crostone alla Toscana

Toasted Italian Bread, 3 Topped with Expensive
Mushrooms, 3 Smoked Pancetta 6

Polenta con Carciofi

Breaded and Sautéed Polenta Cakes with Artichoke Hearts,
Mushroom, Lemon Herb Butter 7

Ceci e Vedure Brasate

Hummus and Braised Greens, Grilled Bread 6

Costolette di Maile

Balsamic Glazed St. Louis Style Pork Ribs 7

Salsiccia e Pepe

Grilled Pin Wheel Sausage, Bell Peppers, Onions 8

Gamberi al Limone

Sautéed Shrimp, Lemon Cream, Garlic 7

Polpette alla Napoletana

Pork, Veal and Beef Meatballs, Marinara Sauce 7

Melanzane e Zucchini alla Parmigiana

Floured Eggplant, Zucchini, Tomato Sauce, Mozzarella 6

Vongole in Brodetto

Sautéed Baby Clams, White Wine Garlic Brodetto 7

Insalata di Mare

Cold Salad, Shrimp, Calamari, Scallop, Garlic, Celery, Extra
Virgin Olive Oil 8

Arancini di Riso

Golden Fried Rice Balls, Reggiano-Parmigiano, Mozzarella
di Latte and Bolognese Sauce 6

Cozze Fradiavolo

Sautéed Mussels, White Wine, Spicy Marinara Sauce 7

Salumi e Formaggio Misti

Mortadella, Genoa Salami, Prosciutto, Speck, Bresaola,
Coppacola, Sopressata, Parmigiano, Fresh Mozzarella,
Fontina, Gorgonzola 7

Calamari e Zucchine Fritti

Tender Squid, Zucchini floured and fried, Spicy Marinara
Sauce and Citrus Aioli 7

Carpaccio Cipriani

Raw Thin Cut Beef, Arugula, Parmigiano, Mustard Aioli 8

Pollo e Kale Ravioli(Gluten Free) 7

Ravioli filled with Chicken and Kale, Sage Butter

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