

### HAPPY HOUR SPECIALS

Monday to Saturday, 4:00-7:00pm

**\$6.00 Martinis and Cosmopolitans**

**\$3.50 Domestic Bottled Beer**

**\$4.00 Imported Bottled Beer**

**Carafe of House Wine \$23**

Wine by the Glass

House - Red or White \$5

Impero- Pinot Grigio \$7

Impero- Montepulciano \$7

Caparzo-Sangiovese \$9

Caparzo-Chardonnay \$9

### Specialty Drinks

#### Cucumber Margarita

Don Julio Reposado, Melon Liqueur, Fresh  
Cucumber 10

#### Frozen Bellini

Peach Nectar, Rum, Prosecco 9

#### Strawberry Basil Mojito

Bacardi Superior Rum, simple Syrup, Muddled  
Strawberries, Basil and Limes, and topped with  
Club Soda 10

#### "Poinsettia"

St Germain Elderflower Liqueur, Prosecco  
Cranberry Juice 10

#### French Cosmopolitan

Ketel One Oranje Vodka, Cointreau Orange  
Liqueur, Cranberry Juice and a fresh squeezed  
Lime 11

#### French 75

Tanqueray Gin, Lemon Juice, and Simple Syrup  
topped with Sparkling Wine 11

#### Skyy Press

Skyy Vodka, Equal Parts Club Soda and Sprite, and  
fresh squeezed Lime Juice 9

#### Captain's Ale

Captain Morgan Spiced Rum and Ginger Ale  
9

#### The Ultimate Margarita

Don Julio Reposado or Silver Tequila,  
Grand Mariner Orange Liqueur and fresh squeezed  
Lime Juice 12

#### Polish Mule

Belvedere Vodka, Lime Juice and Angostura  
Bitters topped with Ginger Beer 10

#### Elderflower Collins

Tanqueray Gin, St Germain Elderflower Liqueur,  
Club Soda and fresh Lemon Juice 10

#### Side Car

Hennessy VSOP Cognac, Cointreau and fresh  
squeezed Lemon Juice 12

### 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