



HAPPY HOUR

VINO 7

PROSECCO
CHARDONNAY
SAUVIGNON
BLANC
PINOT GRIGIO
PECORINO
MOSCATO

PINOT NOIR
ZINFANDEL
CABERNET SAUV
MONTEPULCIANO
TEMPRANILLO
CHIANTI
MALBEC

COCKTAILS 8

VENETIAN SPRITZ

prosecco, aperitivo buiese, splash of soda

ROSSO COSMO

vodka, Elderflower liquor, cranberry & lime juice.

BERRY MOJITO

rum, blue berry juice, fresh lemon juice
lemon & mint

ORANGEGINO

gin, chef Nicola's orangecello, simple syrup
fresh lemon juice.

ITA-MARGARITARITA

tequila, buiese aperitivo, lemon & lime juice

DELIZIOSO

Vodka, Stirrings Blood Orange Biters,
Vanilla Syrup, Prosecco Rose

BOURBON LAVAENDER TWIST

bourbon, triple sec, splash of lemon
house infused lavender syrup

\$2 OFF OUR SIGNATURE

COCKTAILS MENU

MONDAY – SATURDAY 4:30pm - 6:00pm
BAR + BAR TABLES + PATIO

SPUNTINI 9

TAGLIERE DI FORMAGGI E SALUMI

taste of three Italian cheeses &
three cured cold imported italian meats

GAMBERI ALLO SPUMANTE

shrimp, prosecco, aromatic herbs

CAPRESE

fresh mozzarella, tomatoes, basil pesto
house balsamic reduction

PALLINE DI CARNE

homemade meatballs, chef's tomato sauce
basil pesto, crostini

BRUSCHETTA

1- three toasted bread tomatoes, fresh mozzarella, evvo
2- three toasted bread wild mushrooms & truffle oil paste
3- three toasted bread, Genovese basil pesto, walnuts

ARANCINI DI RISO

deep fried carnaroli rice balls with 3-cheeses
chefs tomato sauce

CARPACCIO

beef filet carpaccio, stravecchio shaved Reggiano
arugula, capers, lemon truffle oil

EGGPLANT ROLLATINI

grilled eggplant rolled with ricotta, chef's 3 tomatoes
sauce
pesto genovese

MISTA

mixed greens, walnuts, gorgonzola dolce
green apples, honey balsamic

GNOCCHI

Potato gnocchi, chef's garden basil pesto, fresh tomatoes

PASTA

homemade pasta, alfredo or pomodoro

CHEF'S ROSEMARY CIABATTA BREAD 6

\$2 OFF OUR ANTIPASTI DINNER MENU

SUPPLEMENTS

Shrimp - 8 Scallop - 8/ea
Chicken - 8 Meatball - 3.50/ea