

LATE NIGHT HAPPY HOUR



SUNDAY - WEDNESDAY ♦ 8PM-10PM
THURSDAY – SATURDAY ♦ 9PM-11PM

OUR MEATBALLS 6

parmigiano & garlic bread crumbs

OUR HOUSEMADE RICOTTA 6

local honey, sea salt & grilled pugliese

ARANCINI 5

*arborio rice, tomato, basil &
smoked mozzarella*

ARTISAN PIZZA 7

your selection from our dinner menu

PROSCIUTTO DI PARMA 8

sesame breadsticks

SALUMI 8

*selection of
domestic & imported meats*

ARTISINAL CHEESES 8

*selection of
domestic & imported cheeses*

COCKTAILS 6

GRANT'S FLIRTINI

*Absolut Raspberri, lime juice,
cranberry juice, prosecco*

BRICCO ESPRESSO-TINI

*Absolut Vanilia,
St. George coffee liqueur,
simple syrup, Lavazzo espresso*

TRATTORIA SANGRIA

*red and rose wines with brandy
peach liqueuer & fruit juices*

WINE 6

JOLANDO PROSECCO ♦ ROSE
PINOT GRIGIO ♦ CHARDONNAY
PINOT NOIR ♦ CABERNET

BEER

COORS LIGHT PONY 1
CORONA PONY 2
PERONI DRAFT 3

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