

▶ H A P P Y H O U R ◀

3 - 6 pm | Monday-Friday

ANTI PASTI

Zucca Chips *Yum!* ▶ 3

Bruschetta, Prosciutto di Parma,
Pesto & Aged Parmesan ▶ 5

Eggplant Caponata &
Crescenza Bruschetta ▶ 5

Meatballs al Pomodoro,
Parmesan Cheese
& Grilled Ciabatta ▶ 5

Trio of Spreads:
Crescenza & Extra Virgin Olive Oil,
Roasted Garlic Hummus,
Olive Tapenade ▶ 6

Crisp Calamari,
Spicy Red Sugo ▶ 7

Chopped Chicken Salad,
Pine Nuts, Baby Roma,
Gorgonzola Vinaigrette ▶ 7

NORTH

FRESH MOZZARELLA & BASIL ▶ 6

PEPPERONI & CRIMINI ▶ 6

SPICY CHICKEN SAUSAGE
& CARAMELIZED ONION ▶ 6

ROASTED PEPPERS &
ASPARAGUS (WHITE PIZZA) ▶ 6

PIZZE

COCKTAILS

SANGRIA ROSSO ▶ 4

Primitivo, Cassis, Blackberry, Raspberry & Strawberry
Pitcher for two ▶ 11

BARREL CACTUS COOLER

Cruzan Rum, Lime Juice, Cactus Blossom Syrup ▶ 5

FRAGOLE FRESCHE

Strawberry Infused Sauza Tequila, Lime Juice ▶ 5

BARTENDER'S CHOICE

Skyy flavor of the week, Lemon, Simple, Peychauds Bitters ▶ 5

SUNSET SHANDY

Aperol, Pama, Lemon Juice, Peroni Lager ▶ 6

BEER ▶ 2.5 WELL DRINKS ▶ 4

VINO

BIANCO

	GLASS	TERZO	BOTTLE
'10 RIESLING – Snoqualmie, Columbia Valley, WA	‡4	‡5.5	‡13.5
'10 PINOT GRIGIO DOC – Barone Fini, Valdadige, Italy	‡4.5	‡6	‡15
'10 PINOT GRIGIO IGT – Livio Felluga “Esperto”, Italy	‡5.5	‡7.5	‡20
'07 PROPRIETARY BLEND – Tangent “Ecclestone”, Edna Valley, CA	‡5	‡6.5	‡17.5
'09 ARNEIS ROERO DOCG – Cascina Pioiero, Piedmont, Italy	‡6.5	‡9	‡24
'09 VERDICCHIO DOC – Casalfarneto, Marche, Italy	‡5	‡6.5	‡17.5
'09 ALBARINO – Martin Codax, Rias Baixas, Spain	‡5	‡7	‡18.5
'09 FRIULANO DOC – Tenuta Luisa, Friuli, Italy	‡5	‡6.5	‡17.5
'09 SOAVE CLASSICO DOC – Tessari “Grisela”, Veneto, Italy	‡5	‡7	‡18.5
'09 SAUVIGNON BLANC – Long Boat, Marlborough, New Zealand	‡5.5	‡7.5	‡20
'09 CHARDONNAY – Alamos, Mendoza, Argentina	‡4.5	‡6	‡15
'09 CHARDONNAY – Simi, Sonoma County, CA	‡5	‡7	‡18.5
'09 CHARDONNAY – Newton “Red Label”, Napa Valley, CA	‡6.25	‡8.5	‡22
'09 CHARDONNAY – Lincourt, Sta. Rita Hills, CA	‡7	‡9.5	‡24.5

SPUMANTE

MV PROSECCO – Bisol “Jeio”, Veneto, Italy	‡5.5		‡19.5
MV CHAMPAGNE – Moët & Chandon “Brut Imperial” Epernay, France	‡7.75		‡42.5

ROSSO

'08 PRIMITIVO IGT – Cantele, Puglia, Italy	‡4.25	‡6	‡14
'09 CHIANTI SUPERIORE DOCG – Santa Cristina Antinori, Tuscany, Italy	‡5	‡6.5	‡16.5
'09 ROSSO DI MONTALCINO DOC – Camigliano, Tuscany, Italy	‡7.25	‡9.5	‡26
'08 SUPER TUSCAN IGT – Capezzana “Barco Reale”, Carmignano, Italy	‡5	‡7	‡18.5
'09 SUPER TUSCAN IGT – Ornellaia “Le Volte”, Tuscany, Italy	‡9	‡12	‡33
'10 DOLCETTO D'ALBA – Gagliardo, Piedmont, Italy	‡6.5	‡9	‡24
'08 NEBBIOLO D'ALBA DOC – Damilano, Piedmont, Italy	‡6.5	‡9	‡24
'10 VALPOLICELLA DOC – Le Salette, Veneto, Italy	‡5.5	‡7.5	‡20
'08 PINOT NERO DOC – Caldaro “Sunflower”, Alto Adige, Italy	‡6	‡8	‡20
'08 PINOT NOIR – Truchard “Fox Block Seven”, Carneros, CA	‡8.5	‡11.5	‡31
'07 SHIRAZ – Tintara, McLaren Vale, Australia	‡5	‡7	‡18.5
'09 ZINFANDEL – Frog's Leap, Napa Valley, CA	‡7.25	‡9.5	‡26
'07 PROPRIETARY BLEND – Wattle Creek “Triple Play”, Yorkville Highlands, CA	‡6.25	‡8.5	‡22
'09 MALBEC – Gascon “Reserva”, Mendoza, Argentina	‡7	‡9.5	‡25
'06 MERLOT – Kunde, Sonoma, CA	‡6.25	‡8.5	‡22
'09 CABERNET SAUVIGNON – Martín Ray, Napa/Sonoma, CA	‡5	‡7	‡18.5
'09 CABERNET SAUVIGNON – Whetstone “Manifesto” North Coast, CA	‡7	‡9.5	‡25
'04 CABERNET SAUVIGNON – La Jota, Howell Mountain, Napa Valley, CA	‡9	‡12	‡33