

Benvenuti

R I S T O R A N T E

HAPPY HOUR BAR AREA ONLY

TUESDAY-THURSDAY & SUNDAY 4:30PM-7:30PM

Small Plates

Garlic Bread: toasted ciabatta, garlic, parmigiano reggiano, olive oil v 4

Roasted Cauliflower: herbs, parmigiana reggiano, toasted hazelnuts v 8

Carciofi: grilled Castroville artichoke, lemon, thyme, pesto v 8

Polpette: grass fed beef meatballs, tomato sauce, basil, parmigiano reggiano 8

Calamari Fritti: Monterey baby squid, Calabrian chili aioli 9

Cheese & Charcuterie: cured meats, cheese, olives, toasted almonds 9

Arancine: Round shape saffron Arborio rice, mozzarella, breaded fried 9

Pollo Cesare Salad: grilled Marys chicken, hearts of romaine, garlic croutons, parmigiano 9

Papardelle al Ragù: hand cut ribbon pasta, beef meatball, bolognese sauce, basil 10

Casarecce Pesto: tubed pasta, house made creamy pesto v 10

Drinks

Bottled Beer 4

Draft Beer \$2 off

Well Drinks 5

Happy Hour Cocktails 7

Sal's Limonata: Vodka Infused Sicilian Blood Orange, Meyers Lemon, Passion Fruit Liquor

Cosmopolitan: Vodka, Lime, Cranberry Juice, Cointreau

Moscow Mule: Vodka, Ginger Beer, Lime, Ice

Old Fashioned: Bourbon, Orange Bitters, Sugar, Ice

Manhattan: Bourbon, Sweet Vermouth, Bitters

Selected Wines 6

Moscato, Pontassieve, Firenze

Rose, Ozv, California

Chardonnay, Butter, California

Cabernet, J. Lohr, Paso Robles

Merlot, The Velvet Devil, Columbia Valley Washington

Chianti, Tenuta di Artimino, DOCG, Toscana, Italia

v – Vegetarian

*Split charge \$4.00 per entrée, Corkage \$15.00 per regular bottle,
Gratuity of 20% may be added for parties of 6 or more, Checks not accepted*