

Happy Hour at Benvenuti Ristorante

Wednesday, Thursday, Sunday 4:30 – 7pm

Join us in our bar area or Patio for cocktails, wine, and delicious cuisine

Small Plates

Garlic Bread: toasted Acme ciabatta, garlic, parmigiano ▼ 9

Cured Olives: garlic, herbs, extra virgin olive oil ▼▼ 5

Antipasto Italiano: prosciutto di Parma, salami, French brie, olives, ciabatta 14

Polpette: grass fed beef meatballs, pesto, basil 8

Mushroom Polenta: crimini, beech, oyster mushrooms, Marsala wine, cream ▼ 12

Gamberoni al Diavola: grilled prawns, spices, tomatoes, garlic, basil 12

Roasted Cauliflower: herbs, spices, parmigiano, toasted hazelnuts, cream ▼ 11

Calamari Fritti: Monterey baby squid, Calabrian chili aioli 12

Cappellini Rustica: cherry tomatoes, garlic, basil, extra virgin olive oil ▼ 13

Pollo Cesare Salad: grilled chicken on a Cesare salad 12

Minestrone Soup: vegetable soup ▼ 7

Happy Hour Cocktails 10

Sals Limonata: vodka, lemon, lemonade, passionfruit liquor

Cherry Cosmopolitan: vodka, cherry juice, cointreau, lime juice

Melondrama: vodka, fresh watermelon juice, lime, mint

Moscow Mule: vodka, ginger beer, lime, ice

Manhattan: bourbon, sweet vermouth, bitters

Aztec Old Fashion: bourbon, Aztec chocolate bitters, sugar, ice

Wines By The Glass 10

WHITE

Grillo: DonnaFugata, Sur Sur, Sicilia, Italia (crisp, peach, cantaloupe, wildflowers)

Rose: Diora, La Belle Fete, Monterey (ripe strawberry, grapefruit, honeydew)

Sauvignon Blanc/Viognier: Byington Liage, Monterey, (grapefruit, honeysuckle, melon)

RED

Red Blend: Sella Antica, Italy (ripe berries, spicy notes of pepper)

Cabernet Sauvignon: McManis, Lodi, Estate Grown: (black berries, soft finish)

Bottled Beer 6 Draft Beer 2 off Well Drinks 8