

Cocktail Selection

Happy Hour: \$5.00 Martinis and
Cosmopolitans
Featuring UV Vodka and Seagram's Gin
\$3.00 Beer and Wine Specials

MON-SAT 5.30 – 7.30

The Grey Goose Martini

Grey Goose, "The World's Best Tasting Vodka"
and M&R Dry or Sweet Vermouth

French Cosmopolitan

Grey Goose L'Orange Vodka, Cointreau
Orange Liqueur, cranberry juice
and a fresh squeezed lime

Stoli Compulsion

Stoli Vodka, Hiram Walker Peach Schnapps,
equal parts pineapple and cranberry juice

SKYY Press

SKYY Vodka, equal parts club soda and
seven, and fresh squeezed lime juice

Absolut Cape Cod

Absolut Vodka, cranberry juice
and fresh squeezed lime juice

Bacardi Mojito

Bacardi Superior Rum, simple syrup, muddled
mint leaves and limes,
and topped with club soda

The Ultimat Margarita

1800 Reposado or 1800 Silver Tequila,
Gran Gala Orange Liqueur
and fresh squeezed lime juice

Cranberry Jack

Jack Daniel's Tennessee Whiskey, Chambord,
sweet and sour, cranberry juice
and a splash of seven

Sapphire Collins

Bombay Sapphire Gin, club soda
and fresh lemon juice

On the Rock's

Dewar's White Label on the rocks

Side Car

Remy Martin VSOP Cognac, Cointreau
and fresh squeezed lemon juice

Irish Fizz

Jameson Irish Whiskey and Sprite

Antipasti Selection

Happy Hour: Buy one appetizer, get one free

MON-SAT 5.30 – 7.30

Pizza Margherita

Fresh Mozzarella di Latte, Tomato Sauce and Basil 9

Pizza Bianco

**Ricotta and Fresh Mozzarella di Latte,
Parmigiano-Reggiano 9**

Vongole en Brodetto

**Sautéed Baby Clams, White Wine Garlic Brodetto,
Fresh Herbs 9**

Insalata di Mare

**Cold Salad, Shrimp, Calamari, Scungilli, Diver
Scallops, Garlic, Celery, EVOO 14**

Arancini di Riso

**Golden Fried Italian Rice Balls with Reggiano-
Parmigiano, Mozzarella di Latte, And Bolognese
Sauce 7**

Ravioli di Ricotta

**Ricotta Cheese Filled Ravioli, Asparagus and
Butter 7**

Polenta con Carciofi

**Sautéed Polenta Cakes with Artichoke Hearts,
Mushrooms, Lemon Herb Butter 9**

Cozze Fradiavolo

**Sautéed Mussels, White Wine, Spicy Marinara
Sauce, Fresh Herbs 8**

Salumi e Formaggio Misti

**Mortadella, Genoa Salami, Proscuitto,
Coppacola, Sopressata, Parmigiano, Fresh
Mozzarella, Fontina, Gorgonzola 12**

Calamari e Zucchine Fritti

**Tender Squid, Zucchini Floured Fried, Spicy
Marinara Sauce and Citrus Aioli 12**

Carpaccio Cipriani

**Raw Thin Cut of Beef Tenderloin, Baby Arugula
Salad and Shaved Parmigiano-Reggiano,
Mustard Aioli 14**