

SIP. TASTE. CELEBRATE

Happy Hour

5:30pm-8pm Monday - Friday

TO EAT

\$4

BRUSCHETTA

grilled rosemary bread, whipped ricotta,
roma tomatoes, garlic, basil

CRISPY BRUSSELS SPROUTS

crispy brussels sprout halves, balsamic glaze
add **crispy prosciutto 2**

TOASTED CHEESE RAVIOLI

crispy ravioli stuffed with four-cheese blend,
arrabbiata, parmesan

SIGNATURE MAC + CHEESE BITES

crisp-fried four-cheese pasta, truffle dip

\$6

FLATBREADS

margherita | pepperoni | sausage + peppers

CRISPY ARTICHOKE

artichokes, charred lemon, citrus black pepper aioli

SPICY RICOTTA MEATBALLS

house-made beef, veal, pork + ricotta meatballs,
caramelized onions, red chile, arrabbiata

CITRUS CHICKEN ARANCINI

crispy-fried balls of rice, filled with creamy citrus chicken,
served with a roasted garlic + lemon aioli

\$8

CREAMY TUSCAN DIP

warm, savory dip of cannellini beans + italian sausage, bruschetta
tomatoes, served with house-made rosemary crackers

PROSCIUTTO + CHEESE BOARD

imported prosciutto, sun-dried tomato herbed goat cheese,
grana padano cheese, rosemary crackers, fig jam

SPINACH + ARTICHOKE DIP

spinach, artichokes, parmesan, mozzarella, white wine
hint of spice, garlic-brushed rosemary bread

add **shrimp 2**

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HAPPY HOUR

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TO DRINK

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DRAFT BEERS

WELL DRINKS

HOUSE WINE

red or white

FROSÉ

cupcake rosé, strawberry purée, monin agave nectar
blended with fresh citrus

FRIZZANTES

soda water, natural flavors + fresh fruit garnish
cucumber | strawberry-cucumber

\$6

PREMIUM COCKTAILS

RED SANGRIA

caviccholi lambrusco + fresh fruit blend

WHITE SANGRIA

house white wine + fresh fruit blend

WHITE PEACH SANGRIA

carletto pinot grigio, peach purée, sparkling white wine

SELECT WINES BY THE GLASS

cupcake rosé | carletto pinot grigio | tormaresca chardonnay |
garnet pinot noir | coppola diamond collection cabernet
sauvignon | z. alexander brown uncaged red blend

\$8

SIGNATURE COLLECTION COCKTAILS

ITALIAN MARGARITAS

prima | spicy cucumber | cucumber | strawberry

ITALIAN MULE

absolut lime vodka, house-made lime
agave sour, ginger beer, caravella limoncello

ULTIMATE BELLINI

bacardi rum, lunetta prosecco, house
white wine, peach, black raspberry

ROMANO'S OLD FASHIONED

maker's mark, disaronno amaretto, pure cane
syrup, dash of bitters, orange peel, rosemary

PREMIUM SELECT WINE

terlato pinot grigio
noble vines 446 chardonnay
meiomi pinot noir

robert mondavi cabernet sauvignon

