



Italian Affair Fall happy Hour

EVERYDAY AT THE INSIDE BAR SEATS
OR PATIO SEATS FROM 3-7PM

No modifications to this menu. No coupons or other discounts available with happy hour. We surcharge 3% on credit cards to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

Starters

Buffalo Chicken Eggrolls Topped with buffalo sauce & a side of blue cheese. \$10.00

Cheesesteak Eggrolls Served with a side of spicy ketchup. \$10.00

Eggplant Balls Homemade eggplant balls in a marinara sauce topped with shaved parmesan \$10.00

Clams & Mussels Giuseppe Mussels & clams sautéed in a spicy garlic & olive oil sauce with a touch of tomato sauce served with garlic bread \$12.00

Buffalo Wings 8 Wings tossed in hot sauce and served with blue cheese. \$12.00

Wild Boar Fries French fries tossed in our famous Wild Boar sauce and topped with melted mozzarella cheese. \$12.00

Prosciutto and Arugula Flatbread Prosciutto, arugula & crumbled gorgonzola cheese on a Pinsa Romana flatbread, topped with a balsamic glaze. \$12.00

Burgers, Panini, Pizza

Americana Pizza Regular plain pizza. (Additional toppings cost extra) \$10.00

Classic Burger Regular cheese burger topped with lettuce, tomato & onions. (Additional toppings cost extra) \$12.00

Buffalo Bleu Panini Chicken Cutlet tossed in buffalo sauce with lettuce and tomato with a blue cheese spread on a chibatta roll. Served with French Fries \$12.00

Small Plates

Pumpkin Ravioli 3 Pumpkin Ravioli's tossed in a butter sage sauce, served with spinach and topped with shaved parmesan. \$13.00

Orecchiette Alla Barese Traditional orecchiette pasta tossed with sweet Italian sausage, tender broccoli rabe, fresh garlic, and extra virgin olive oil. \$15.00

Penne Amore Penne pasta tossed with tender Atlantic salmon tips and fresh asparagus in a delicate rose sauce. \$19.00

Pollo Francescana Sauteed chicken breast finished with sun-dried tomatoes, toasted walnuts, and creamy gorgonzola in a rich brandy brown sauce, served over fettuccini. \$19.00



\$10.00 Cocktails

Blood Orange Martini Skyy Blood Orange Vodka, Blood Orange Puree and orange Juice, served in a martini glass

Aperol Spritz A bright and refreshing Italian classic crafted with Aperol, crisp Prosecco, and a splash of soda, served over ice with a fresh orange slice. Light, bubbly, and perfectly bittersweet — the essence of summer in every sip.

Peach Cosmo Pinnacle peach vodka, triple sec, lime juice, and cranberry juice shaken and served in a martini glass.

Key Lime Pie Martini Stoli Vanilla Vodka, Triple sec, pineapple juice, lime juice, and a dash of cream served in a martini glass

Apple Cider Margarita Cazadores Blanco Tequila, triple sec, lime juice, and apple cider shaken and served in a margarita glass.

Spiced Mule Captain Morgan spiced rum, Martini & Rossi Fierro vermouth, and ginger beer served on ice in a copper mug.

Vino

LaTorretta Pinot Noir LaTorretta is a medium-bodied Italian red wine featuring a light ruby-red color and a soft, velvety texture. Glass \$7.00 Bottle \$27.00

Sonoma Cutrer Chardonnay Sonoma-Cutrer Chardonnay is a medium-bodied, elegant white wine with aromas consisting Crisp green apple, Bosc pear, white peach, toasted nuts, and subtle baking spices. Glass \$10.00 Bottle \$38.00

Frontera Sauvignon Blanc Frontera Sauvignon Blanc is a light, dry, and crisp Chilean white wine from the central valley with aromas of notes of citrus, lemon-lime, pear, peach, and subtle green apple or herbs. Glass \$7.00 Bottle \$27.00

Prosecco Glass \$8.00 Bottle \$29.00

Homemade Sangria Glass \$5.00 Pitcher \$19.00

Liquor

Tito's Vodka Mixed \$8.00 Martini \$9.00

Cazadores Tequila Margarita Margarita \$9.00
Flavored \$10.00

Old Forrester Bourbon Old Fashion \$10.00
Manhattan \$11.00

Beer

Domestic Bottled Beer \$4.00

Imported Bottled Beer \$5.00

Local Brewery Draft \$6.50

Ask the bartender or server for Local Brewery selections!