



SUMMER HAPPY HOUR SEVEN DAYS A WEEK ANYWHERE IN THE RESTAURANT SERVED FROM 3PM TO 7PM

COCKTAILS

BLOOD ORANGE MARTINI 10

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

CUCUMBER INFUSED MARTINI 10

Cucumber infused Titos Vodka, St Germain elderflower liqueur, simple syrup and lime juice, shaken and served up in a martini glass

STRAWBERRY SPRING FRITZ 10

Skyy Strawberry vodka, splash of strawberry puree and lemon juice, topped with Prosecco and club soda, served on ice in a wine glass

COCONUT PINEAPPLE MARTINI 10

Pinnacle Coconut Vodka, Pineapple juice and a splash of coconut Puree, shaken and served in a martini glass.

MANGO PINA COLADA 10

Bacardi Rum, Mango Puree, coconut puree, a splash of lime juice and pineapple juice, shaken and served on ice in a tall glass.

APEROL SPRITZ 10

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.

LEMONCELLO SPRITZ 10

A vibrant Italian favorite featuring chilled limoncello, sparkling Prosecco, and a splash of soda water, poured over ice and garnished with fresh lemon. Crisp, citrusy, and elegantly refreshing with the perfect balance of sweetness and sparkle.

PINEAPPLE MOJITO 10

Bacardi Pineapple Rum, pineapple syrup, fresh mint, and club soda combine for a crisp, refreshing cocktail with tropical flair.

BLUEBERRY SMASH 10

Skyy Blueberry Vodka muddled with fresh blueberries and topped with lemonade for a bright, refreshing cocktail bursting with sweet berry flavor.

VINO

| | GLASS | BOTTLE |
|------------------------------------|-------|--------|
| CAVIT PINOT GRIGIO | 7 | |
| VUMBACCA CIRO ROSATO | 10 | 38 |
| VIGNA ISA PROSECCO | 8 | 29 |
| GATTO NEGRO CABERNET | 7 | 27 |
| HOME MADE SANGRIA | | |
| BY THE GLASS \$5 OR \$19 A PITCHER | | |

\$5 SELTZERS

STATESIDE Green Tea Ice Tea Ice Tea & Lemonade Peach Tea
Lemonade Blueberry/Lemonade Black Cherry

LIQUOR

| | | | |
|---------------------|-----------|-------------------------------|-------------|
| TITO'S MIXED 8 | MARTINI 9 | CAZADORES MARGARITA CLASSIC 9 | FLAVORED 10 |
| OLD FORSTER BOURBON | | | |
| OLD FASHIONED 10 | | | |
| MANHATTEN 11 | | | |

DRAFT BEERS 16 OUNCES

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| BONESAW SWOOSH IPA 6 |
| MILLER LITE 4 |
| BLUE MOON 4.50 |

BOTTLED BEERS

| | |
|--------------------|-----------|
| DOMESTIC BOTTLES 4 | IMPORTS 5 |
|--------------------|-----------|

Welcome to Italian Affair's Summer Happy Hour — thoughtfully created to offer our guests exceptional value, delicious offerings, and a place to unwind during these challenging economic times. From Memorial Day Weekend through Labor Day, we're proud to extend our Happy Hour specials throughout the entire restaurant, making it easier than ever to enjoy great food, handcrafted cocktails, and authentic Italian hospitality wherever you choose to dine. Join us all summer long for an elevated experience designed with our valued guests in mind. Happy Hour specials are dine-in only and may not be combined with other offers, discounts or coupons. Thank you.

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

No Coupons or Other Discounts Available with Happy Hour Deals

\$10

ARANCINI

Fried rice balls stuffed with cheese, meat sauce, and peas. Served with a side of fresh tomato sauce.

BUFFALO CHICKEN EGGROLLS

Topped with buffalo sauce & a side of blue cheese.

CHEESESTEAK EGGROLLS

Served with a side of spicy ketchup.

ITALIAN AFFAIR FRIES

French fries with melted mozzarella & chopped long hots. Served with a side of tomato sauce

MARGHERITA FLAT BREAD

Pinsa Romana flatbread with tomato sauce. Fresh mozzarella & topped with a basil pesto spread.

EGGPLANT BALLS

Homemade eggplant balls in a marinara sauce topped with shaved parmesan

SAUSAGE STUFFED LONGHOTS

Italian long hot peppers stuffed with hot sausage & topped with a creamy butter sauce

\$12

PROSCIUTTO & ARUGULA FLATBREAD

Prosciutto, arugula & crumbled gorgonzola cheese on a Pinsa Romana flatbread, topped with a balsamic glaze.

AMERICANA PIZZA

Regular plain pizza. (Additional toppings cost extra)

BURRATA CAPRESE

Burrata served over sliced tomato topped with a balsamic drizzle, with roasted red peppers and arugula

CLAMS & MUSSELS GIUSEPPE

Mussels & clams sautéed in a spicy garlic & olive oil sauce with a touch of tomato sauce served with garlic bread

CHICKEN PARM PANINO

Chicken cutlet, tomato sauce & mozzarella cheese

ITALIAN TUNA PANINO

Italian tuna in olive oil with fresh baby arugula & pepper jack cheese on a grilled multigrain panino

CLASSIC BURGER

Regular cheese burger topped with lettuce, tomato & onions. (Additional toppings cost extra)

BUFFALO WINGS

8 Wings tossed in hot sauce and served with blue cheese.

\$15

CACIO E PEPE

A Roman classic made with just three ingredients: Pecorino Romano, freshly cracked black pepper, and spaghetti pasta. Creamy, bold, and perfectly simple.

ORECCHIETTE ALLA BARESE

Traditional orecchiette pasta tossed with crumbled Italian sausage, tender broccoli rabe, fresh garlic, and extra virgin olive oil for a bold, rustic dish rich with authentic Southern Italian flavor.

CHICKEN CASER SALAD

Crisp romaine lettuce tossed in our rich, house-crafted Caesar dressing with shaved Parmesan, seasoned garlic croutons, and topped with tender grilled chicken breast for a timeless Italian-American classic.

GNOCCHI GENOVESE

Delicate potato gnocchi sautéed to perfection & tossed in a luxurious basil pesto cream sauce.

\$19

CHICKEN PARMIGIANA

Breaded Chicken cutlet, topped with tomato sauce & baked with mozzarella cheese, served with penne

POLLO FRANCESCANA

Sautéed chicken breast finished with sun-dried tomatoes, toasted walnuts, and creamy gorgonzola in a rich brandy brown sauce, served over fettuccini.

PENNE AMORE

Penne pasta tossed with tender Atlantic salmon tips and fresh asparagus in a delicate rose sauce, for a perfectly balanced Italian coastal classic.

BLACKENED SHRIMP ALFREDO RISOTTO

Creamy Parmesan risotto delicately folded with 3 bold blackened shrimp and tossed in a rich, velvety Alfredo sauce, infused with roasted garlic and finished with fresh herbs for a luxurious fusion of rustic Italian comfort and elevated coastal flavor.

ORECCHIETTE AL PISTACCHIO E PANCETTA

Traditional ear-shaped orecchiette pasta tossed with crispy pancetta & pistachio, delicately blended with roasted garlic, Parmesan, and a touch of fresh herbs for a rich, savory dish with elegant Sicilian-inspired flavor.

FETTUCCINI BURRATA BOLOGNESE

Tender fettuccini tossed in our slow-simmered rustic meat sauce, crowned with creamy fresh burrata and finished with basil pesto parmigiano, and extra virgin olive oil for a rich, indulgent Italian classic.