

ITALIAN AFFAIR

HAPPY HOUR

Everyday
3:00-7:00

Please no modifications to this menu
No Coupons or Other Discounts
Available with Happy Hour

Available at Inside Bar
seats or anywhere on
outside Patio

Appetizers

Eggplant Balls 8

Homemade Eggplant Balls tossed in Marinara Sauce, topped with parmesan shavings.

Clams and Mussels Giuseppe 11

Mussels and Clams Sautéed in a spicy garlic and olive oil sauce, with a touch of tomato sauce.

Norma Flat Bread 9

Flatbread with Diced Eggplant and Fresh Tomatoes, Topped with Salted Ricotta.

Prosciutto & Arugula Flatbread 10

Flatbread with Prosciutto, Arugula, and crumbled gorgonzola cheese, topped with a balsamic drizzle

Pizzas, Burgers, Panini's

Americana Pizza 9

Regular Plain Pizza
(Additional toppings cost extra)

Bianca Pizza 10

White Pizza with Garlic and oil, and Fresh Ricotta.
(Additional Toppings cost extra)

Burrata Bliss 13

Creamy burrata meets savory porchetta, balanced with arugula and aioli on warm Ciabatta Bread.

Meatball Parm Panini 11

Meat balls and Tomato sauce topped with Mozzarella cheese on a Toasted Ciabatta Roll.

Classic Burger 11

Regular Cheese Burger with Lettuce, Tomato, and Onion.
(Additional Topics cost extra)

Philly Burger 13

Cheese Burger with Habanero Jack Cheese, Mushrooms, Fried Onions, Long Hots, and Arugula with a Garlic Aioli Spread.

Cacio e Pepe 16

Spaghetti mixed into a creamy sauce made from pecorino Romano cheese and black peppers

Chicken Piccata 16

Sautéed Chien with a lemon caper sauce served with a small side of sautéed spinach

Open Face Grilled Chicken

Caprese 16

Grilled chicken with Roasted Red Peppers and sautéed spinach with melted Provolone cheese on top

Small Plates

Rigatoni Alla Cosgrove 16

Paccheri Pasta (AKA Jumbo Rigatoni), tossed in Meat Sauce with a Scoop of Fresh Ricotta Cheese on top.

Calabrian Harvest Bowl 13

Spicy Sausage, Broccoli Rapa, and Fava Beans Sautéed in Garlic and Oil.

Pumpkin Ravioli 13

Pumpkin Ravioli tossed in a butter sage sauce, served with spinach

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



Cocktails

Blood Orange Martini **9**
Sky Blood Orange Vodka, Blood Orange Puree and Orange Juice served in a martini glass.

Rum Old Fashion **10**
Barrel Rested Mission Rum, Fig Molasses, Aromatic Bitters, Toasted Orange Peel

Vino/ Spritz

Sella Antica Rosso **Glass 8 Bottle 29**
Sella Antica Red Blend is a smooth, full-bodied Italian red wine from Tuscany, predominantly made of Merlot and Cabernet Sauvignon grapes, offering a rich palate of ripe dark fruits, chocolate, and spicy notes, complemented by velvety tannins and a smooth finish.

Aeprol Spritz **10**
Apron, Prosecco, and Club soda served with an orange Slice

Limoncello Spritz **10**
Limoncello, Prosecco, and club soda served with a Lemon Twist

Homemade Red Sangria **Glass 4 Pitcher 19**

Liquor

Titos Mix **8**

Titos Martini **9**

Draft Beer

Miller Lite **4**

Yuengling **4**

Bonesaw Swoosh **6**

Pumpkin White Russian **10**
Titos Vodka, Khalua Coffee Liquerer, and Pumpkin Pie spiced cream, served in a Glass with a Colossal Ice cube

Touchdown Tea **10**
Titos Vodka, Apple Cider, Ice tea, with a splash of lemon juice, served in a tall skinny glass with ice.

Coste A Preola Grillo **Glass 8 Bottle 29**
Coste A Preola name chosen to identify the area where are growing the vineyards surrounded by the WWF Nature Reserve of Preola and Gorge Tondi Lakes, within which the plants are located. Straw yellow with greenish reflections. Intense persistent with fruits hints and notes of vanilla and citrus fruits.

Vigna Isa Prosecco **Glass 8 Bottle 29**
A classic Italian sparkling wine from the hillsides of Conegliano, Vigna Isa offers a vibrant straw-yellow hue with fine, persistent bubbles. Enjoy delicate aromas of green apple, pear, and citrus that lead to a balanced palate of freshness and fruit, finishing with a clean, crisp sensation

Old Forresster
Old Fashion **9**
Manhattan **10**

Cazadores Margaritas
Classic **9**
Flavored **10**

(Ask Bartender or server for select flavors we have to offer)

Bottled Beer

Yuengling **4**

Heineken **5**

Perroni Lager **5**

