

VINI

Prosecco, Lunetta, Italy \$6.00

White

Chardonnay, S Osvaldo, Italy \$6.00

Pinot Grigio, S Osvaldo, Italy \$6.00

Rose, Stemmari \$6.00

Red

Cabernet, S Osvaldo, Italy \$6.00

Nero d'Avola, Villa Pozzi, Italy \$6.00

Merlot, Candoni, Italy \$6.00

Sangria

Red/White \$6.00

BIRRE

Coors Light \$3.00

Bud Light \$3.00

Stella Artois \$6.00

Blue Point Toasted \$6.00



©2016 BrandMuscle, Inc.

COCKTAILS

Aperol Spritz \$7.00

Negroni \$7.00

Boulevardier \$7.00

MARTINIS

Classic Cosmo \$7.00

Sour Apple Martini \$7.00

Lemon Drop Martini \$7.00

Rice Pudding Martini \$7.00

Tiramisu Martini \$7.00

Aperitivo Happy Hour

Monday-Friday

3-6:30pm

SALUMERIA

OLIVES

Cerignola Rosse

Sicilian Verde

Mischiata

SPUNTINI

Caponata Sicilian (*Eggplant*)

Roasted Red Peppers

Giardiniera

(*Grilled marinated garden vegetables*)

SALUMI

Dry Cured Sausage

Sopressata

Prosciutto di Parma

Mortadella

FORMAGGI

Gorgonzola

Fontina

Asiago

Provolone (*Sharp*)

Provolone (*Mild*)

Ricotta Salada

APPETIZERS

\$9

Mozzarella in Carrozza

Fresh mozzarella, basil, roasted pepper, sandwiched, breaded, baked and topped with a fresh tomato basil garlic sauce

8 Clams Luciano

Fresh clams sauteed with sliced garlic, basil, white wine
(*red, add marinara*)

8 Baked Clams Oreganata

Whole fresh clams, stuffed with seasoned parmigiano bread crumbs and a garlic lemon sauce

Calamari Fritti Arrabiata

Fried calamari served in fresh tomato and cherry peppers in a spicy sauce

P.e.i. Mussels

Your choice of luciano, marinara or fra diavolo

Stella Potatoes (Spicy) \$6

Housemade potato chips toasted with pecorino romano

PIZZETTE

\$9

Napoletana

Mozzarella, tomato sauce and basil

Pepperoni

Cured Italian salami, mozzarella, tomato sauce

Sausage

Fresh crumbled Italian sausage, caramelized onion, mozzarella and tomato sauce

SALUMERIA TASTING

For you: 14

For the table: 25