

HAPPY HOUR

MONDAY-FRIDAY 4:30PM to 6:30PM
SUNDAY 8PM to 10PM

6 Choose any of these noted items for only \$6

SIGNATURE COCKTAILS

12

TIKI TAORMINA 6

Don Q Pineapple rum, RE'AL peach puree,
pineapple juice, fresh lime juice, mint

TUSCAN LEMONADE 6

Skyy vodka, fresh lemon juice,
Funkin' blackberry puree, splash of soda

AMALFI SMASH 6

Malfy gin con Limone, fresh grapefruit
juice, fresh lime juice, basil

UVA BELLA 6

Tito's Handmade vodka, Giffard Wild Elderflower liqueur,
fresh lemon juice, grapes

LA BOTANICA

Botanist gin, Cointreau, orange
marmalade, fresh lemon juice

MAESTRO 6

Espolon Blanco tequila, Pallini limoncello,
Aperol, fresh lime juice

KICKIN' OLD FASHIONED 6

Redemption Bourbon whiskey, Cynar, fresh lemon
juice, Luxardo Maraschino cherry

STARS OF MICHELANGELO

Stoli Vanilla vodka, Funkin' mango & passion
fruit puree, fresh lime juice, Villa Sandi Prosecco

APEROL SPRITZ

Aperol, Villa Sandi Prosecco, club soda

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COCKTAILS WE LOVE TO MAKE

12

Martini Fornaio with Bombay Sapphire gin,
Martini & Rossi dry vermouth

Negroni with Beefeater gin, Campari,
Carpano Antica vermouth

Ginger Mojito with Bacardi rum, Fever Tree ginger beer

Lemon Drop with Absolut Citron vodka

Ferrari Margarita with Sauza Hornitos Plata tequila, Aperol

Raspberry Martini with Stoli Razberi vodka, Chambord

Milano mule with Stoli vodka, fresh lime juice,
Fever Tree ginger beer, St. Germain Elderflower liqueur

Bellini with Villa Sandi Prosecco ⁶

LIMONCELLO - BIRRE - ALTRE BEVANDE

LIMONCELLO

Pallini Limoncello served chilled

BIRRE

Italian & Domestic beer
selections available

ALTRO

Samuel Smith's organic cider
(gluten-free)

Fever Tree ginger beer
(non-alcoholic)

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* Noted items half-price during happy hour

ANTIPASTI

* **BRUSCHETTA AL POMODORO** 10.95

Grilled ciabatta rubbed with garlic & topped with marinated chopped heirloom tomatoes, basil & kalamata olives

* **RUSTICHELLA** 15.95

Housemade flat bread topped with goat cheese, mozzarella, tomatoes, red onion, kalamata olives, basil & oregano; baked in the oven

* **CALAMARETTI FRITTI** 16.95

Baby squid, lightly floured & deep fried, served with spicy marinara

* **POLPETTINE DUETTO** 11.95 (contains pistachios)

Housemade meatballs on soft polenta prepared two different ways: with truffle accented mushrooms & with tomato sauce & Grana Padano

* **CARPACCIO*** 15.95

Thinly sliced raw Certified Piedmontese beef, shaved Grana Padano, capers & wild arugula & lemon-olive oil

ANTIPASTO DI PESCE* 19.95

Seafood platter with seared ahi tuna, spicy grilled calamari, scallops & shrimp

ANTIPASTO DELLA CASA 18.95

A sampling of authentic Italian antipasti including:

Prosciutto di Parma, Italian salame, mortadella with pistachios, caprese, bruschetta, grilled artichoke, roasted bell pepper, Grana Padano, mixed olives

PIZZA

* **MARGHERITA** 17.95

Mozzarella, tomato sauce, oregano & fresh basil

* **SICILIANA** 18.95

Mozzarella, roasted bell peppers, black olives, capers, pecorino pepato, wild arugula, tomato sauce & oregano

* **FRADIAVOLA** 19.95

Mozzarella, Italian sausage, tomato sauce, mushrooms, bell peppers, red onions & spicy peperoncino oil

* **CAPRICCIOSA** 18.95

Mozzarella, ham, artichokes, mushrooms, kalamata olives, tomato sauce & oregano

* **CALABRESE** 18.95

Spicy salame, Gorgonzola, mozzarella, tomato sauce & oregano

* **CRISTINA** 21.95

Fresh mozzarella, prosciutto, shaved Grana Padano, mushrooms & wild arugula; drizzled with white truffle oil

*Served raw or undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

VINI AL BICCHIERE E QUARTINO

Spumanti Wine Flight \$17.95

3 half-glass pours (Villa Sandi Prosecco, Roederer Brut, Conundrum Sparkling Rosé)

La Cantina del Fornaio \$16.95

3 half-glass pours (Il Fornaio: Pinot Grigio, Chardonnay, Chianti Classico)

SPUMANTI E FRIZZANTI (BUBBLES)

	6oz	9oz
Prosecco, Villa Sandi, Veneto, NV	11/6	16
Brut, Roederer, Anderson Valley, NV.....	15	22
Sparkling Rosé, Conundrum, California, 2016.....	12	17
Moscato d'Asti, Saracco, Piemonte, 2015	10	14

BIANCHI (WHITES)

Pinot Grigio, Il Fornaio, Trentino, 2017	10	14
Greco, Librandi Cirò Bianco, Calabria, 2016	10	14
Orvieto, Argillae, Umbria, 2016	11	16
Verdicchio, Bucci, Marche, 2016	13	19
Sauvignon Blanc, St. Supéry, Napa Valley, 2016	11	16
Chardonnay, Il Fornaio, Mendocino, 2016	10/6	14
Chardonnay, Chalk Hill, Sonoma Coast, 2016	14	20
Chardonnay, Duckhorn, Napa Valley, 2014.....	17	25
Rosé, Charles & Charles, Columbia Valley, 2016.....	11	16

ROSSI (REDS)

Barbera d'Asti, Damilano, Piemonte, 2016.....	12	17
Montepulciano d'Abruzzo, Fantini, Abruzzo, 2016.....	10/6	14
Chianti Classico, Il Fornaio, 2016.....	11/6	16
Sangiovese, Bruni, Morellino di Scansano, 2016.....	11	16
Super Tuscan, Tommasi 'Rompicollo', Toscana, 2015	13	19
Aglianico, Mastroberardino, Campania, 2016	11	16
Pinot Noir, Nielson by Byron, Santa Barbara, 2015.....	12	17
Pinot Noir, Davis Bynum, Russian River, 2016	16	23
Merlot, Robert Hall, Paso Robles, 2015.....	11	16
Syrah, Spicerack, Sonoma County, 2015.....	12	17
Zinfandel, Seghesio, Angela's Table, Sonoma County, 2015.....	13	19
Cabernet Sauvignon, Coppola Director's Cut, Sonoma, 2014	14	20
Cabernet Sauvignon, Jamieson Ranch, Napa Valley, 2015	17	25
Cabernet Sauvignon, Round Pond, Kith & Kin, Napa Valley, 2015	20	29

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Wine Spectator Award of Excellence