

Happy Hour

Menu available from 4PM to 6PM Wednesday through Saturday
on the patio or in the taverna only.

FOOD

\$5 APPS

- Louisiana Crab Cake** with a spicy remoulade sauce
- Brussels Sprouts** sautéed with garlic drizzled with a balsamic glaze
- Eggrolls** daily chef's special with a traditional marinara sauce
- Eggplant Ribbons** topped with a chili balsamic glaze
- Fried Calamari** with marinara sauce
- Cheese plate** a selection of 3 cheeses "chef's choice" served with house made garlic sticks
- Burrata Cheese Plate** served over arugula with prosciutto, roasted red peppers crostini and balsamic drizzle (\$8)

\$10 FLATBREAD PIZZAS

Grilled 8" Flat Breads

- Margherita** san Marzano tomato, dried oregano, fresh mozzarella, basil, olive oil
- Garlic Lover** roasted garlic spread, spinach, grape tomatoes, olive oil, mozzarella, fresh basil
- Goat Cheese** olive oil and garlic with fresh goat cheese, arugula, and a fig balsamic glaze
- Italian Delight** red sauce, shredded mozzarella, Italian sausage, spicy pepperoni, meatballs & cherry peppers

DRINKS

HOUSE WINE

\$5

- Rose
- Pinot Grigio
- Sauvignon Blanc
- Chardonnay
- Pinot noir
- Merlot
- Cabernet Sauvignon

DRAFT BEER

\$3

- Two Roads – No Limits
- Hefeweizen
- Stony Creek – Little Cranky
- Stony Creek – Sun juice
- Peroni
- Yuengling Lager
- (subject to change)

COCKTAILS

\$5

- Traditional Margarita
- Mojito
- Cosmopolitan
- Hot & Dirty Martini
- Pear Martini