

## HAPPY HOUR MENU

4 - 6 PM DAILY

**Oysters on the Half Shell\*** fresh lemon wedges • 2.00 each

**Brooklyn Style Arancini** crispy risotto ball, spicy tomato sauce, mozzarella center, salsa verde • 2.00 each (2 ball minimum)

**Two-buck BBQ Spiced Smoked Chicken Wings** spicy carolina style cider vinegar sauce • 6 pc / 12 pc / 24

**Herbed French Fries** malt vinegar aioli • 5

**Wood Fired Olives** calabrian chili, lemon juice, citrus zest • 6.50

### SEASONAL COCKTAILS

#### PINEAPPLE

**UPSIDE-DOWN CAR**  
courvoisier, triple sec, lemon, simple syrup, pineapple juice  
10

**PTV OLD FASHIONED**  
elijah craig bourbon, brown sugar, angostura bitters  
9

**POMPELMO MARGARITA**  
blanco tequila, grapefruit liqueur, agave, fresh lime juice  
8

### WELL DRINKS \$5

single mixer  
well cocktails



### BEER ON TAP \$5

barrel brothers  
light lager

### RED, WHITE & BUBBLES \$7

prosecco, **Mionetto**, italy NV  
peregrine ranch, **Sauvignon Blanc**, california  
basket press, **Red Blend**, north coast

## DESSERTS

**Chocolate Temptation** cocoa sponge, chocolate cream, hazelnut cream, chocolate glaze, raspberry coulis, fresh raspberry • 10.95

**Vanilla Bomboloni** cream-filled italian doughnuts with chocolate sauce • 10.95

**Tiramisu** italian ladyfingers, mascarpone zabaglione • 9.95

**Affogato** shot of espresso with a scoop of gelato • 9.95  
+ float of sambuca, hazelnut or coffee liquor • 4

**Gelato & Sorbet** vanilla, valrhona chocolate, strawberry • 4.95 per scoop

ask your server for our seasonal gelato and sorbet flavors

ASK YOUR SERVER  
ABOUT OUR  
AFTER-DINNER  
BRANDIES,  
AMAROS,  
PORTS,  
CORDIALS,  
& SCOTCH  
...MMM...

## HOT DRINKS

french press **Coffee** regular or decaf • 3.50

**Espresso** regular or decaf • single 4 double 6  
+ sambuca • 4

**Cappuccino** regular or decaf • 5

**Latte** regular or decaf • 5.50

**Hot Chocolate** • 3.50

**Hot Tea** • 3



## BOOZE-FREE BEVS

ferrarelle sparkling water (750 ml) • 9

evian still water (750 ml) • 7

house made lemonade or strawberry lemonade • 5

mezzo e mezzo house made lemonade + black tea • 4

orange, cranberry, apple juice • 4

cock'n bull ginger beer • 5

st. pellegrino aranciata, aranciata rossa • 5

italian soda cherry, raspberry • 3

house made black iced tea • 4, free refills

## FOUNTAIN SODAS

coke • 3

diet coke • 3

sprite • 3

dr. pepper • 3

orange fanta • 3

raspberry iced tea • 3

root beer • 3

>> free refills <<

## KIDS MENU

for guests 12 & under only.

**Crudite Plate** tomatoes, carrot, cucumber, celery • 8.50

### 8" PIZZAS

**Cheese Pizza** max three additional toppings • 8.00

**S Vegetables** tomatoes, arugula, spinach, onions, sundried tomatoes,

**G** roasted peppers, mushrooms, artichoke hearts, pesto, kalamata

**N** olives, eggplant, roasted onions, garlic paste, basil • 1.50

**I** **Cheeses** fontina, gorgonzola, fresh mozzarella, smoked mozzarella,  
**P** goat, crescenza • 1.75

**P** **Meats & Premium** avocado, burrata, chicken, pepperoni,

**O** italian sausage, chicken sausage, prosciutto,

**T** capicola, pancetta, tuscan salami, shrimp • 2.25

some toppings may not be listed but will still be charged.

### PASTAS

**Spaghetti, Rigatoni, or Whole Grain Spaghetti** • 8

gluten free **Fusilli** • 10

#### CHOOSE A SAUCE:

• marinara

• pesto +2

• olive oil & cheese

• butter & cheese

• bolognese +2

**Seasonal Ravioli** (3) with brown butter sage • 9



\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.