

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 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



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



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

orange fanta • 3

diet coke • 3

raspberry iced tea • 3

sprite • 3

root beer • 3

dr. pepper • 3

>> free refills <<

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