

## Happy Hour

**\$3 off cocktails/glasses of wine  
\$5 pints of beer**

Baguette and Butter	5
Caesar Salad	10
Romaine Lettuce, Lemon-anchovy Dressing, Garlic, Parmesan, Croutons	
Prawns Amaretto	13
Grilled Wild Prawns, Amaretto-butter Sauce, Fresh Herbs, Lemon Polenta	
Sautéed Calamari	13
Tomato, Capers, Garlic & Oregano Sauce, Extra Virgin Olive Oil, Grilled Ciabatta	
Burrata	15
Cherry Tomato-Balsamic Salad, Basil-Pinenut Pesto, Olive Oil, Grilled Ciabatta	
Antipasto Plate	14
Smoked Prosciutto, Salumi, Aged Cheeses, Olives, Marinated Vegetables, Ciabatta	
Beef Carpaccio	14
Marinated Raw Filet, Parmesan, Walnuts, Arugula, Lemon Olive Oil, Grilled Ciabatta	
Handmade Ravioli	20
Four Cheese Stuffed, Choice of Bolognese Meat Sauce or Spinach Alfredo	
Spaghetti Bolognese	15
Rich Meat Sauce Cooked in Wine, Tomatoes and Fresh Herbs	
Spinach Fettucine Alfredo	15
Fresh Noodles in a Creamy Parmigiano- Reggiano Cheese Sauce	

## Happy Hour

**\$3 off cocktails/glasses of wine  
\$5 pints of beer**

Baguette and Butter	5
Caesar Salad	10
Romaine Lettuce, Lemon-anchovy Dressing, Garlic, Parmesan, Croutons	
Prawns Amaretto	13
Grilled Wild Prawns, Amaretto-butter Sauce, Fresh Herbs, Lemon Polenta	
Sautéed Calamari	13
Tomato, Capers, Garlic & Oregano Sauce, Extra Virgin Olive Oil, Grilled Ciabatta	
Burrata	15
Cherry Tomato-Balsamic Salad, Basil-Pinenut Pesto, Olive Oil, Grilled Ciabatta	
Antipasto Plate	14
Smoked Prosciutto, Salumi, Aged Cheeses, Olives, Marinated Vegetables, Ciabatta	
Beef Carpaccio	14
Marinated Raw Filet, Parmesan, Walnuts, Arugula, Lemon Olive Oil, Grilled Ciabatta	
Handmade Ravioli	20
Four Cheese Stuffed, Choice of Bolognese Meat Sauce or Spinach Alfredo	
Spaghetti Bolognese	15
Rich Meat Sauce Cooked in Wine, Tomatoes and Fresh Herbs	
Spinach Fettucine Alfredo	15
Fresh Noodles in a Creamy Parmigiano- Reggiano Cheese Sauce	