

Happy Hour

BRUSCHETTA	\$5
grilled country bread, garlic, diced tomatoes, basil,	
POLPETTINE DI CARNE	\$5
meatballs, spicy tomato sauce, parmesan cheese	
RIGATONI ARRABBIATA	\$5
rigatoni, spicy tomato sauce	
FRITTE AL TARTUFO	\$5
french fries infused with truffle oil	

WHITE AND RED SANGRIA WELL DRINKS

Pino Grigio, Ca' Donini (Veneto)
Chianti Melini (Tuscany)

\$5

Bar Menu

CROSTINI DI FUNGHI E TALEGGIO	\$6
grilled ciabatta bread, wild mushrooms, taleggio cheese	
POLPETTE DI GRANCHIO	\$8
crab cakes, lemon aioli sauce, green onions	
FRITTO MISTO	\$7
fried calamari, vegetable tortelli, zucchini	
PEPATA DI COZZE	\$6
sautéed black mussels, garlic, light spicy tomato broth	
TARTARE DI TONNO	\$7
ahi tuna tartare, organic avocado, red onions, capers	
MAC & CHEESE	\$7
gruyère & cheddar cheese, pancetta, anaheim chili peppers	
WHITE SHRIMP TACOS (TWO)	\$7
lettuce, tomatoes, red bell peppers, "ca del sole style" chipotle aioli	

Featured Drinks

Passion Flower

Beluga Vodka, St. Germain, Lime,
Passionfruit & Agave
\$12

Pineapple Mule

Beluga Vodka, Pineapple,
Lime & Ginger Beer
\$12

Mezcal Tai

“El Silencio” Mezcal, Combiér Liqueur
D’Orange, Lime & Orgeat
\$12

Japanese Gold

Kikori Japanese Whiskey, Copper & Kings Apple
Brandy, Lemon, Honey & Laphroaig Spritz
\$13

Cucumber Martini

Effen Cucumber Vodka, Agave Nectar,
Fresh Muddled Mint & Cucumber
\$13

Italian Touches

Amore Amaro

Absolut Elyx, Amaro Nonnino, Combiér Crème
De Pêche, Lemon & Strawberry
\$12

Italiano 75

Stoli Elit Vodka, Amaretto Disaronno,
Lemon & Mionetto Prosecco
\$13

Margarita Disaronno

Casa Noble Tequila Blanco, Amaretto Disaronno,
Lime & Agave Nectar
\$12

Rudy’s Negroni

Nolets Gin, Campari & Cinzano Rosso 1757
\$14

Gentleman’s Old Fashioned

Knob Creek Bourbon, Rabarbaro Zucca,
Angostura, Rosemary & Lemon Essence
\$13

Aperol Daiquiri

Cruzan Light Aged Rum, Aperol,
Lime, Cane Sugar
\$12

Cynar Smash

Knob Creek Rye, Cynar, Lemon & Mint
\$12