

Happy Hour

BRUSCHETTA	\$6
grilled country bread, garlic, diced tomatoes, basil	
POLPETTINE DI CARNE	\$6
meatballs, spicy tomato sauce, parmesan cheese	
RIGATONI ARRABBIATA	\$6
rigatoni, spicy tomato sauce	
FRITTE AL TARTUFO	\$6
french fries infused with truffle oil	

White and Red Sangria
Well Drinks
House Pinot Grigio
House Chianti

\$6

Bar Menu

POLPETTE DI GRANCHIO	\$9
crab cakes, lemon aioli sauce, green onions	
FRITTO MISTO	\$8
fried calamari, vegetable tortelli, zucchini	
PEPATA DI COZZE	\$7
sautéed black mussels, garlic, light spicy tomato broth	
TARTARE DI TONNO	\$8
ahi tuna tartare, organic avocado, red onions, capers	
MAC & CHEESE	\$8
gruyère & cheddar cheese, pancetta, anaheim chili peppers	
WHITE SHRIMP TACOS (TWO)	\$8
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

Skinny Jalapeño Margarita

Casamigos Blanco, Freshed Squeezed Lime
Juice, Triple Sec, Agave Nectar & Jalapeño
\$12

Golden Bird

Ketel One Oranje, Grand Marnier, Passion Fruit
Liqueur, Orange Juice
\$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

Carbonadi Vodka, Amaretto Disaronno,
Lemon & Mionetto Prosecco
\$13

Margarita Disaronno

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

Rudy's Negroni

Nolets Gin, Sweet Vermouth, Campari
\$14

Rye Old Fashioned

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

Aperol Daiquiri

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

Cynar Smash

Japanese Kikori Whiskey, Cynar, Lemon & Mint
\$12