



HAPPY HOUR

Food Menu

Oysters - 10

4 each, chef's selection, condiments

Steamed Mussels - 12

with grilled country bread

Grilled Calamari - 10

with spicy sautéed spinach

Fritto - 12

lightly fried mixed seafood and vegetables

Terrazza Toast - 10

tomato, mozzarella, spicy salami

Skirt Steak - 14

with arugula

Vongole - 14

linguine, parsley, shallot

Buttermilk Organic Fried Chicken - 10

light fried chicken tenders, egg / mustard dip

Farro - 8

spelt, mixed greens, cherry tomato, pecorino cheese

Burrata - 10

roasted peppers, balsamic

Baby Gem Salad - 8

orange bourbon vinaigrette, gorgonzola, candied walnuts

Soup of the Day - 8

please ask your server

Vegetarian Terraza Toast - 10

tomato, mozzarella

Hummus - 10

garbanzo purée

Grilled Octopus - 12

with chickpea purée, green olives

Cannolo di Tonno - 12

big eye tuna, avocado, mango, pepperoncino

 Vegetarian

 Vegan



HAPPY HOUR

Drinks Menu

Everything \$ 8 All Night Long

— HOUSE WINE —

- cabernet sauvignon* • pinot noir* • chardonnay*
- chianti • pinot grigio • prosecco • brut rosé

**Luigi Fineo brand*

— COCKTAILS —

Teatro Martini gin, dry vermouth, in-house harvested peppermint

Peach Blossom Martini vodka, peach juice, yuzu, honey

Limoncello Martini vodka, limoncello, in-house harvested peppermint

Lychee Sour whiskey, lychee, pomegranate juice, lemon juice

Venice Sunset tequila, orange juice, sour mix, granadine

Blue Margarita tequila, blue curacao, triple sec, lime juice

Mojito Italiano rum, prosecco, campari, lemon juice

Venetian Spritz aperol, prosecco, orange juice

Negroni gin, campari bitters, sweet vermouth

Michelada bloody mary mix, beer

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Mimosa prosecco, orange juice

Bellini prosecco, peach juice

Madame Butterfly prosecco, sake, apple juice

Piñacolada Mimosa coco rum, prosecco, pineapple juice, coco milk

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Sangria red or white fruit punch

— BEER —

Kirin Ichiban Draft - 5

IPA please ask your server - 6