



## HAPPY HOUR MENU

**monday - saturday:** 4pm - close

**sunday:** 12 noon - close

{only at the marble bar & high top tables please}

### COCKTAILS \$8

**mixed drinks** - choice of:

classic margarita, whiskey peach, cosmopolitan,  
long island ice tea, coconut bay breeze

### WINE BY THE GLASS \$7

**red:** merlot - **white:** pinot grigio

### SANGRIA BY THE GLASS \$7

**red or white** - imported italian wines,  
brandy, peach schnapps, triple sec,  
orange juice, fresh cut fruit

### BEERS \$4

**bottle:** budweiser or bud light

**draft:** coors light or yonkers lager

### SMALL PLATES

**meatballs & ricotta** \$9

house made, veal & beef, classic tomato sauce

**fried calamari** \$11

rhode island atlantic, marinara sauce, lemon

**baked clams** \$11

little neck clams, breadcrumbs, parmigiano

**mussels marinara** \$10

tomato, garlic, grilled terranova bread

**jumbo wings** \$9

any style: buffalo, scarpariello, spicy mango,

garlic parmigiano, extra hot, bbq

**cheeseburger sliders** \$10

angus ground beef, toasted brioche bun,

lettuce, fresh tomato, choice of cheese

**fried zucchini** \$9

thin & crispy, marinara sauce, lemon

**fried mozzarella** \$9

homemade, marinara sauce

### PIZZA (individual)

**classic new york style** \$10

mozzarella, san marzano tomato

**margherita** \$12

fresh mozzarella, san marzano

tomato, garlic, basil

**alla vodka** \$12

vodka sauce, fresh mozzarella,

bacon, fresh basil

{if you or any of your guests have an allergy or dietary  
restriction please inform your server or management}



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