

Pasta Brioni

Happy Hour Selections

4:30-close Sun-Wed, 4:30-6 Thurs-Sat at the bar and on the patio

\$5 Wine of the Moment - Red or White

Barrel Aged Cocktails - \$8

Manhattan 136 days

Negroni 125 days

Current Age

Wine by the Glass

\$6

Chianti, **Bolla**
Pinot Grigio, **Ruffino**
Prosecco, **Ruffino**
Pinot Noir, **Murphy Goode**
Merlot, **Tunnel of Elms**
Cabernet, **Tunnel of Elms**

\$7

Fiano, **Da Luca**
Chardonnay, **Cline**
Malbec, **Novus Ordo**
Chardonnay, **Estancia**
Riesling, **Heinz Eifel Shine**

\$8

Sauv Blanc, **Kim Crawford**
Chianti, **Castello Trebbio**
Sangiovese, **Sassoregale**
Pinot Noir, **Meiomi**
Cabernet, **J Lohr**

Eats

\$7

Caprese Salad
Chicken Caesar
Toasted Ravioli
Eggplant Rollantine
Meatballs
Penne Vodka
Rigatoni 4 Cheese
Spaghetti & Meatballs

\$9

Mussels Marechiara
Clams Marechiara
Emma's Dumplings

Specialty

Cocktails - \$7

Chianti Sangria
Pineapple Gin Fizz
Smoked Orange Old Fashioned
Rum Runner
Phoenix Mule

Bruschetta - \$3/ea

Roasted Tomato & 3 Cheese
Marinated Tomato
Portobello Pesto
Fig & Prosciutto
Artichoke
Beet

Beer

\$4

Budwesier
Bud Light
Coors Light
Miller Lite
Michelob Ultra

\$5

Four Peaks Kiltlifter
Papago Orange Blossom
Dogfishhead IPA
Lagunitas Pilsner
Peroni
Stella Artois
Heineken
Amstel Light
Bell's Two Hearted

