

# SOCIAL HOUR

4PM - 7PM • MONDAY - FRIDAY  
(IN BAR & PATIO AREA ONLY)

## BIRRA \$4

Budweiser	Shiner Bock
Bud Light	Michelob Ultra
Coors Light	Birra Moretti
Miller Lite	Peroni

## VINO \$6

Chardonnay	Merlot
Pinot Grigio	Cabernet
Chianti	

## BEVANDE DELLA CASA \$6

### Aperol Spritz

New Amsterdam Gin, Aperol, lime juice & soda

### Wild Berry Mojito

Bacardí Superior Rum, muddled fresh seasonal berries,  
muddled mint, fresh lime, soda

### Mixed Berry Mule

Smirnoff Raspberry, DeKuyper Blackberry Liqueur,  
Fever-Tree Ginger Beer, raspberries, blackberries

### Cucumber Gimlet

House-infused cucumber vodka,  
St. Germain Elderflower Liqueur, lime juice

### Limoncello Drop

Tito's Handmade Vodka, limoncello

### Tuscan Sangria

Cecchi Chianti, Tuaca Vanilla Liqueur,  
Punt e Mes Vermouth, housemade limoncello,  
orange juice, lime juice

### Rosé Sangria

Il Poggione 'Brancato' Rosé,  
Combiér Pamplemousse Rose, fresh seasonal fruit

**GROTTO'S  
FAMOUS  
PEACH BELLINI  
\$4**

**PIZZA  
& A  
BOTTLE  
OF WINE  
\$25**

Choice of:

Margherita • Pepperoni

Sausage & Peppers

Roasted Chicken

Choice of:

Oak Vineyards Cabernet

Oak Vineyards Zinfandel

Oak Vineyards Merlot

Oak Vineyards Chardonnay

Spinelli Pinot Grigio

Ghibello Chianti

**PICCOLI PIATO  
(SMALL PLATES)  
PERFECT FOR SHARING**

**Panini 6**

Mini steak & provolone & smoked salmon sandwiches

**Involtini di Manzo 7**

Thinly sliced tenderloin, fontina cheese,  
sage, Barolo reduction

**Fritto Misto 7**

Long stem artichokes, zucchini, olives,  
black pepper aioli

**Frittelle con Gocce 6**

Four-cheese ravioli, herbs, panko breadcrumbs,  
sage, cream

**Caramelle Modenese 6**

Beet & goat cheese stuffed pasta, pancetta,  
red onion, San Marzano tomatoes

**Aragosta 8**

Lobster ravioli, butter, white wine