

Happy 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	WHITE ZINFANDEL
MONTEPULCIANO	

Bevande Della Casa \$8

LIMONCELLO SPRITZ
Aperol, Housemade Limoncello,
Fresh Grapefruit Juice, Simple Syrup,
San Pellegrino Pompelmo

SIGNATURE G & T
Malfy 'Con Limone' Gin, Lemon, Lime, Mint,
Raspberries, Fever-Tree Tonic

SPAGHETTI WESTERN
High West Double Rye, Tuaca Originale Italiano,
Amaro Montenegro, Luxardo Maraschino Liqueur,
Angostura Bitters

Seasonal Sangrias \$8

RED SANGRIA
Cecchi Chianti, Tuaca Originale Italiano,
Punt e Mes Vermouth, Housemade Limoncello,
Orange Juice, Lime Juice

WHITE SANGRIA
Mezzacorona Pinot Grigio, Fresh Seasonal Fruit,
St-Germain Elderflower Liqueur,
Cointreau Orange Liqueur

ROSÉ SANGRIA
Feudi di San Gregorio Ros'Aura Rosé,
Combiér Pamplemousse Rose, Fresh Seasonal Fruit

**Grotto's Famous
Peach Bellini \$4**

Pizza and a Bottle of Wine \$25

Choice of:

MARGHERITA
PEPPERONI
SAUSAGE & PEPPERS
ROASTED CHICKEN

Choice of:

CABERNET
ZINFANDEL
MERLOT
CHARDONNAY
PINOT GRIGIO
CHIANTI

Piccoli Piatti

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

CARMELLE MODENESE 6

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

ARAGOSTA 8

Lobster ravioli, butter, white wine