

# Happy Hour

Daily • 3pm - 7pm  
(In Bar & Patio Area Only)

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

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## Birra \$4

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BUDWEISER	SHINER BOCK
BUD LIGHT	MICHELOB ULTRA
COORS LIGHT	BIRRA MORETTI
MILLER LITE	PERONI

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## Vino \$5

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CHARDONNAY	MERLOT
PINOT GRIGIO	CABERNET

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## Bevande Della Casa \$7

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### APPLE MULE

Ketel One Vodka, apple juice,  
Fever-Tree Ginger Beer, fresh lime juice

### POMPELMO MARTINI

Deep Eddy Ruby Red Vodka (TX),  
Combiér Pamplemousse Rose, fresh lemon juice,  
Fee Brothers Grapefruit Bitters

### MANGO MOJITO

Malibu Mango Rum, Cruzan 151 Rum, mint,  
fresh lime juice, Monin Mango Syrup, club soda

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## Seasonal Sangrias \$7

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### RED

Michelle Chiarlo 'Le Orme' Barbera D'Asti,  
Fresh Orange Juice, Fresh Seasonal Fruit,  
Havana Club Añejo Clásico Rum, Demerara Simple Syrup

### WHITE

Principessa Gavia Gavi di Gavi, Fresh Seasonal Fruit,  
St. Germain Elderflower Liqueur,  
Cointreau Orange Liqueur

### ROSÉ

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

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## Neoploitan Style Pizza \$10

Choice of:

MARGHERITA • PEPPERONI  
SAUSAGE & PEPPERS  
ROASTED CHICKEN

## Piccolo Piatti \$5

SMALL PLATES  
PERFECT FOR SHARING

### ARANCINI

Grappa risotto, Mozzarella, tomato, onion,  
pancetta, peas

### CALAMARI

Marinara

### ROASTED CAULIFLOWER SALAD

Served chilled, white beans, pine nuts,  
apple, spinach, spicy limoncello vinaigrette

### CHICKEN PARMESAN SLIDERS

Lightly breaded, Mozzarella, marinara

### MEATBALL SLIDERS

Mozzarella & marinara

### TOMATO BASIL SOUP

Simmered San Marzano tomatoes & fresh basil

### ITALIAN FRIES

Mozzarella & ricotta cheese, cherry peppers,  
calabrian aioli, basil

### BACON WRAPPED ARTICHOKE HEARTS

Parmesan sauce

### BRUSCHETTA

Roasted red peppers, kalamata olives,  
pine nuts, fresh herbs

### RICOTTA RAVIOLI

Italian bread crumbs, fried, sugo rossa