

# Alla Salute!

Welcome to our daily happy hour where we feature amazing wine specials to pair along side our house appetizers for the best three hours of the day...3pm-6pm



## \$8 All Appetizers

Shrimp Scampi - Cheese Garlic Bread  
Bruschetta - Steamed Mussels - Stuffed Mushrooms

## \$6 glass or \$20 a bottle

### White Wine

Coastal Vines (Chardonnay)  
Vivolo (Pinot Grigio)  
Carletto (Prosecco)  
Sun Garden (Riesling)

### Red Wine

Coastal Vines (Cabernet)  
Coastal Vines (Pinot Noir)  
Frico (Lambrusco Glass only)  
Coastal Vines (Merlot)

## \$7 Italian Inspired Cocktails

### COMFORTABLE ITALIAN

Amaretto, Southern  
Comfort, Orange Juice,  
Grenadine

### GRAPEFRUIT COSMO

Crushed RubyRed Grapefruit Vodka,  
Fresh Lime Juice, Triple Sec and  
Lemon Twist

### SINATRA IN MANHATTAN

Bourbon, Amaro,  
Bitters and a Cherry

### LIMONCELLO LEMON DROP

Citron Vodka, Homemade  
Limoncello, Fresh Lime, With a  
Sugar Rim

### ITALIAN MARGARITA

Tequila, Amaretto & Fresh Lime

### 'GET YOUR HANDS DIRTY'

Tito's Vodka Shaken and Served with  
Three Olives and Olive Juice

## Birra-Beer

\$5 Draft - Peroni, Italy

\$1 Off all other Draft Beer

### Mimosa

Classic Prosecco and Orange Juice \$ 5.50

### Bellini

Classic Peach \$5.50