



HAPPY HOUR BAR MENU

4pm-7pm & 10pm-Closing
Fri & Sat 11pm-Closing

\$1.75 SELECTED OYSTERS

(6 Minimum)

\$6 Stella Artois Draft

\$7 Glass of Wines

Verdejo (white)/Luca Toni (rose)/Barbera (red)

\$8 Cocktail (Well Liquor)

\$5 Sparkling with Dozen Oysters

\$5 Stella with Any Pizza

\$29 Bottles (White or Rose)

\$19 500ml Carafe (Red, White or Rose)

BRUSCHETTAS

Tomato, Burrata & Basil	7
Goat Cheese & 'Nduja (Spicy, Spreadable Pork Salami*)	7
*Contains Roasted Peppers	
Bocherones (Large White Anchovies) & Sundried Tomato Pesto	7
Bruschetta Trio (One of Each)	18

OYSTERS

{-Minimum Half A Dozen-}

EAST COAST

Long Island 1.75
(New York State)

WEST COAST

Giga Cup~4.25
(Washington State)

CHARCUTERIE

Prosciutto Di Parma	Italy	10
Sopressata	Italy	8
Coarsely Ground Artisanal Salame, Lightly Seasoned & Aged		
Spanish Chorizo	Spain	8
Dry Cured Coarsely Grind Sausage, Dense Texture and Smoky Flavor		
Duck Terrine	France	12
Smooth Buttery Classic Duck Terrine		
Cured Beef Prosciutto	Albania	10
3 Months~Lean, Seasoned With Cumin, Pepper & Mild Paprika		
Mortadella with Pistachios	Italy	7
Lean, Heat Cured Pork Salami, Sweet and Buttery Taste, Enhanced with Peppercorns and Pistachios		

CHEESES

Yerba Cabra, Past. Goat	Spain	9
Semi-Soft, Creamy Tangy Citrus Notes, Herb Crusted		
Manchego, Past. Sheep (Aged 12mths)	Spain	8
Nutty Flavor, Hints Of Grass, Hay With A Tangy Note		
Brie Seine et Marne, Past. Cow	France	7
Soft, Very rich & Creamy, Hints Of Mushroom & Almond		
Parmigiano Reggiano, Unpast. Cow	Italy	10
Hard, Dry and Granular Texture		
Pecorino Crotonese, Past. Sheep	Italy	8
Semi-Firm, Aged & Sharp		
Asiago Vecchio, Past. Cow (Aged 12 Mths)	Italy	8

MEAT & CHEESE BOARD ~ 32

Prosciutto Di Parma, Mortadella with Pistachios, Yerba Cabra & Manchego with Rosemary Focaccia, Fruit Compote, Pickled Garlic & Nuts.

Nutty, Dense, Firm & Flaky

HH DISHES

Mixed Olives	7
Herbed & Seasoned	
Focaccia	9
Sea Salt, Garlic, Rosemary & EVOO	
Grilled Vegetables Focaccia	12
Goat Cheese & Truffle Oil	
Panino	14
Arugula, Fresh Tomato, Prosciutto & Brie Cheese	
Fish & Chips	26
Traditional Crispy Flounder Fillet with French Fries	
Tuna Burger	22
Guacamole, Arugula, Radish & Aioli	
Salmon	29
Pan Seared with Lemon and Capers Sauce, Served with Escarole and Beans	
Angus Burger/add Cheese	18/20
Grass Fed Angus Beef Burger, Arugula, Heirloom Tomatoes & Red	
Margherita Pizza	18
San Marzano Tomatoes, Mozzarella & Fresh Basil	
Prosciutto Pizza	22
Cherry Tomatoes, Mozzarella, Parma Prosciutto, Arugula & Parmesan	

