



BAR MENU

SOCIAL HOUR

MONDAY THROUGH FRIDAY
4PM TO 11PM
BAR ONLY

MARTINIS ◦ HOUSE WINES ◦ BEER

HOUSEMADE SANGRIA

RED or WHITE
4.95 Glass

ITALIAN TAPAS (small plates)

Fried Calamari 6.95

basil aioli, tomato sauce, lemon wedge

Fried Zucchini 5.95

golden fried, tomato sauce

Mussels Marinara 6.95

roasted tomatoes, white wine, herbs, garlic crostini

Eggplant Rollatine 6.95

tomato sauce, ricotta, spinach, parmigiano, mozzarella

Meatballs 5.95

parmigiano, tomato sauce, topped with ricotta

Chicken Fingers 6.95

w/ honey mustard

Eggplant Meatball (vegetarian) 6.95

topped w/marinated zucchini

Mozzarella Sticks 5.95

tomato sauce

Wings 6.95

homemade BBQ or hot sauce

Roasted Brussell Sprouts 6.95

garlic, pancetta, almonds, honey truffle oil

Crispy Artichokes 6.95

tomato sauce

Clams Oreganata 6.95

herbed breadcrumbs, garlic, white wine

Arancini (rice balls) 6.95

parmigiano cream, prosciutto

Sauteed Spicy Calamari 6.95

white beans, roasted tomatoes, garlic

Little Neck Clams 12 for 15.95 or 1.55 ea

on the 1/2 shell w/ cocktail sauce

Shrimp Cocktail 4 for 14.95 or 3.95 ea

served w/ cocktail sauce

Thoroughly cooked meats, poultry, seafood and shellfish reduce the risk of food borne illness.
If you have a food allergy, please speak to a manager or server. An 18% gratuity will be added to parties of 6 or more.

WINE LIST

SPARKLING			glass
Lunetta Prosecco	Verona, Italy		5.95
PINOT GRIGIO			
Piccini	Delle Venezie, Italy		4.95
Bivio	Delle Venezie, Italy		5.95
CHARDONNAY			
Cupcake	California		4.95
Rock Brook	California		4.95
SAUVIGNON BLANC			
Noble Vines 242	California		4.95
Clifford Bay	New Zealand		7.95
INTERESTING WHITES			
S.A. Prun Riesling	Mosel, Germany		5.95
Moscato D' Asti, Marchese Di Barolo	Italy		6.95
ROSE			
Bertani Betra Rose	Piedmont, Italy		5.95
SANGIOVESE			
Chianti Borgo D' Elsa	Tuscany, Italy		4.95
Poggio Alto "Super Tuscan"	Tuscany, Italy		5.95
PINOT NOIR			
Lost Angel	Central Coast, CA		4.95
Sebastiani	California		7.95
MERLOT			
Rock Brook	California		4.95
Fat Cat	California		5.95
CABERNET SAUVIGNON			
Sycamore Lane	California		4.95
Guenoc	California		5.95
ITALIAN CLASSICS			
Barbera, Marchesi di Barolo	Piedmont, Italy		6.95
INTERESTING REDS			
Nero D' Avalo, Mandrarosa	Sicily, Italy		4.95
Malbec, Dante Robino	Mendoza, Argentina		5.95
PELLEGRINO	Sm 3.95	Lg 5.95	

HOUSEMADE SANGRIA

RED or WHITE
4.95 Glass

BEERS 3.95

ON TAP

Peroni - Brooklyn Lager - Captain Lawrence

BY THE BOTTLE

Stella Artois - Peroni - Blue Moon - Corona - Budweiser
Sam Adams - Michelob Ultra Light - Coors light - Heineken

MARTINIS & SIGNATURE COCKTAILS

6.95

Manhattan

rye whiskey, sweet vermouth, garnish cherry

Cosmotini

vodka, triple sec, cranberry, lime juice, garnish lime

Appletini

vodka, apple pucker, triple sec, splash peach schnapps

Mojitini

vodka, mint, lime, sugar, splash club soda

Lemon Drop

vodka, lime juice, rimel sugar and lemon garnish

Watermelon Martini

vanilla vodka, triple sec and watermelon liquor

Margaritini

vodka, triple sec, sour mix, splash of orange juice

Blue Sky Martini

vanilla vodka, splash pineapple and blue curacao

The Vespa Martini

raspberry vodka, chambord, pineapple, prosecco float

Pear or Strawberry Bellini

prosecco, strawberry or pear puree

Nutty Chocolate Martini

godiva chocolate liquor, frangelico, shaved chocolate

Espresso Martini

van gogh espresso vodka, svedka vanilla, bailey's

Molto-Tini

vodka, chambord, lemonsello, sugar rim

Pomegranate Martini

pomegranate liqueur, svedka

Piña Colada

rum, pineapple, coconut cream

Long Island Iced Tea

five different liquors with a splash of lemon juice
and pepsi-cola

Mojito

rum, mint, lime juice

Daiquiri

strawberry, rum, lemon mix, simple syrup