Bar Fare

Happy Hour in the Bar Sunday-Thursday from 5:00 to 6:30

Appetizers

	Happy Hour	Regular
Gameroni in Fredo Chilled jumbo shrimp with remoulade and cocktail sauce	HH13	15
Spinachi alla Panna Spinach and artichoke dip with toast points	HH9	11
Jalitos ai Formagio Cheddar stuffed jalapenos with bleu cheese dip	HH9	11

Panini Sandwiches

Panini di Salsicia Italian Sausage, mozzarella cheese, and pimientos on Ciabatta bread	HH9	11
Caprese in Panini Grilled sourdough with fresh mozzarella, avocado, tomatoes, and a basil balsamic dressing	HH10	12
Focacia con Pollo Parmagiano Chicken parmesan, marinated red onion, and Caesar dressing on focaccia	HH11	13

Pasta

Tortellini Ortolana Four cheese Tortellini sautéed with julienne prosciutto, pancetta, and mushrooms in a tomato cream sauce	HH12	14
Lasagna di Vegi Grilled eggplant, zucchini, yellow squash, layered with pasta sheets, Ricotta, and red bell pepper bechamel	HH11	13
Pennette Jardiniera Penne pasta sautéed with roasted chicken, julienne vegetables, and walnuts in a citrus oil and touch of cream	HH12	14

NO SUBSTITUTIONS

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Salads

	Happy Hour	Regular
Soup Du Jour Chef's Daily Selection	HH3	5
Poblano Pollo e Riso Roasted poblano soup with roasted chicken and steamed rice	HH4	6
Carpacio Salad Baby field greens with cured slices of filet mignon, red onion, capers, shaved parmesan, and a Dijon vinaigrette	HH10	12
Insalata Gorgonzola Mixed greens in a gorgonzola dressing with blackened shrimp, pancetta bacon, and caramelized walnuts	HH14	16

Entrees

Gamberetti Frilli Lightly breaded fried shrimp served with French fries and avocado dip	HH14	16
Fileto alla Panna Strips of filet mignon with Portobello mushrooms in a Sherry cream sauce over saffron risotto	HH16	18
Porchetto alla Salvia Pork tenderloin medallions rolled in herb bread crumbs served with sun dried tomatoes in a fresh sage butter sauce over garlic mash potatoes	HH14	16

NO SUBSTITUTIONS

Happy Hour Drinks

	Happy Hour	Regular
Cannonball, Chardonnay	9.00	11.00
Tiamo, Pinot Grigio	6.00	8.00
Brancott, Sauvignon Blanc	7.00	9.00
Rudi Weist, Riesling	6.00	8.00
Beringer White, Zinfandel	5.00	7.00
Wycliff, Sparkling Brut	6.00	8.00
Peirano Estate, Cabernet Sauvignon	7.00	9.00
Steven Vincent, Pinot Noir	7.00	9.00
Locations I, Red Blend	9.00	11.00

Ask about our Featured Wine of the Day

Well Drinks	4.00	6.00
Well Martini	6.00	8.00
Domestics	3.50	4.50
Imports	4.00	5.00