



Italian Happy Hour (at the Bar only) 7 days a week “from 3 to 7 pm”

Spuntini / From the Kitchen

ARANCINI: Fried saffron risotto balls Beef Ragu 5

BRUSCHETTA: Fresh pomodorini, garlic, EVOO, shaved Pecorino Siciliano 3

BOQUERONES: Fillets of anchovies on crostini bread w/ Toum 5

POLPETTE: Beef meatballs / basil-tomato sauce, Parmesan cheese 5

OLIVE : Mixed Mediterranean olives ,lemon fennel seed served Hot (vg) 5

GNOCCHI: Potato dumplings / mozzarella / tomato basil sauce 7

CALAMARI FRITTI: Fried calamari/spicy tomato sauce 6

INSALATA della CASA: Masculine salad with herb vinaigrette 5

PANELLE PANZANELLE: Chickpea fritters 3

PARMESAN TRUFFLED FRIES : Hand cut fries with truffle oil and parmesan 3

MUSSELS w/ FRIES: PEI Mussels cooked in Peroni beer broth 9

CHARCUTERIE PLATE: Prosciutto, Salami, Pecorino 10

HAMBURGER ON BRIOCHE w/ FRIES: lettuce, tomato, bacon, white onions, aioli 8

ARANCINI: Fried saffron risotto balls Beef Ragu 5

\$1 Oysters Raw or Fried (Daily, only at the bar)

*Rail Martini 6

* Cocktails (Rail Vodka ,Gin ,Rum ,Whiskey ,Tequila) 5

*Aperol Spritz (Prosecco & Aperol) 6

* Bellini (Prosecco & Peach Nectar) 6

*Rossini (Prosecco & Strawberry Puree) 6

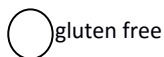
*Taormina (Prosecco & Lemoncello) 6

*Draft and Bottled Beer ~ Half Priced

***SUNDAY -BRUNCH ~Bottle of Prosecco W/ O.J. or Peach pure \$20 OR
*Bellini or Mimosa by the glass \$8 (refills \$1 up to 7 glasses)**

We sell bottles of wine to-go at discounted prices.

** Please ask your server **



*consuming raw or undercooked seafood and meats, poultry, seafood, shellfish, and eggs may increase risk of food-borne illness