

Happy Hour

4 to 5pm

**\$3 off cocktails/glasses of wine
\$5 pints of beer**

Olives and Marcona Almonds	6
Baguette and Butter	5
Caesar Salad Romaine Lettuce, Lemon-anchovy Dressing, Garlic, Parmesan, Croutons	10
Prawns Amaretto Grilled Wild Prawns, Amaretto-butter Sauce, Fresh Herbs, Lemon-parmesan Polenta	13
Antipasto Plate Smoked Prosciutto, Salumi, Aged Cheeses, Olives, Marinated Vegetables, Ciabatta	14
Beef Carpaccio Marinated Raw Filet, Parmesan, Walnuts, Arugula, Lemon Olive Oil, Grilled Ciabatta	14
Penne alla Norcina House-Made Garlic Sausage, Cream, Black Truffles, Pecorino Romano	15
Spaghetti Bolognese Rich Meat Sauce Cooked in Wine, Tomatoes and Fresh Herbs	15
Fettucine Alfredo Fresh Noodles in a Creamy Parmigiano- Reggiano Cheese Sauce	15

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