

ULTIMATE HAPPY

HOURS

1/2 Price Bar Menu

Tuesday – Friday 5pm to 7pm

& More Offers

1/2 Price House Wine by the Glass

1/2 Price House Spirit

\$2 Off All Specialty Craft Cocktails

& Beer

Bar Snacks

Grilled Jumbo Shrimp GF \$16

Oven-Roasted Chick Pea Puree – Eggplant Caponata – Toasted Pine Nuts – Spicy Wild Flower Honey.

Our Classic Truffle Fries GF \$9

Hand Cut Fries – White Truffle Oil – Pecorino Romano – Parsley.

Chef Steve's Deluxe Truffle Fries GF \$12

Our Classic Truffle Fries – Melted Fontina – Pecorino Romano – Crispy Pancetta – Parmesan-Peppercorn Aioli.

Baked Clams* \$13

L.I. Little Necks – EVOO – Garlic – Toasted Basil “Oreganata” Crumbs – Charred Lemon.

Sautéed Baby Artichoke “Milanese” \$14

Burnt Lemon – Whipped Goat Cheese – Cranberry-Orange Jam – Toasted Breadcrumbs – Crispy Garlic.

Portuguese Octopus & Chorizo Spiedini GF \$15

Roasted Potato-Tuscan Olive & Preserved Tomato – Warm Stone Ground Mustard Vinaigrette – Fresh Dill.

Bluepoint Oysters on The Half Shell GF \$3 ea.

Crushed Ice – House Cocktail Sauce – Fresh Lemon – Horseradish – Mini Tabasco

Flash-Fried Calamari \$14

Semolina – San Marzano Tomato – Garlic Aioli.

Speck & Arugula Flatbread \$14

Whipped Ricotta – Fig Preserves – Fontina – Wild Flower Honey – EVOO.

Our Margherita Flatbread \$13

Fresh Mozzarella – Crushed Tomato – Fresh Basil – Garlic Oil – Pecorino Romano

GF=This Item Can Be Prepared Gluten Free

**Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food borne illness, especially if you have certain medical conditions.*