

solunto

- The - REALLY HAPPY HOUR

DRAFT BEERS \$ 4

Birra dell' eremo fuoco
Birra moretti
Peanut butter milk stout
Angry orchard hard cider
Ballast point pale ale
Ballast point sculpin
Coronado mermaid red
Stone delicious IPA
Refuge brewery
Saint archer
805

WINE \$ 5

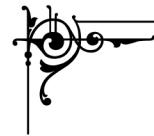
Pinot Grigio
Chardonnay
Pinot noir
Chianti

PROSECCO DRINKS \$ 5

Bellini (prosecco + peach)
Mimosa (prosecco + orange)
Rossini (prosecco + strawberry)

WELL COCKTAILS \$ 6

UGO - elderflower, mint, prosecco
PAMAHITO - rum, pomegranate, mint, lime, cane sugar
WHISKEY SMASH - whiskey, apricot, honey, lemon, mint
MAREBELLO - limoncello margarita
APEROL SPRITZ - aperol, prosecco, soda
NEGRONI - gin, sweet vermouth, Campari



APPETIZERS



BRUSCHETTA \$5

Cherry tomato, fresh mozzarella, basil pesto over crostini

CALAMARI FRITTI \$5.5

Deep fried rings & tentacles calamari with aioli sauce

RAPINI & SAUSAGE \$5.5

Broccoli rapini and chunks of Italian sausage with crostini

POBPETTE & VEGGIE \$5.5

Meatballs in tomato and vegetable sauce

POBPO & ORTAGGI \$6.5

Sautéed octopus with olives, artichokes and zucchini

CARCIOFINI \$5.5

Long stem artichokes, olives, tomato sauce, fresh mozzarella, crostini

PATATINE AL TARTUFO \$5

French fries, truffle oil, garlic, parmesan

SPEZZATINO DI MAIALE \$6

Pork stew served with crostini

DELLA CASA SALAD \$4

Mixed greens, black olives, Italian pepperoncini, onions, vinaigrette

CEASARE \$4.5

Grilled romaine heart, crispy pancetta, shaved Parmesan, anchovies, croutons, cesar dressing

GONFIETTI & PROSCIUTTO \$5

Fried pizza dough, parmesan, thin sliced prosciutto

CALZONCINO \$6

Calzone filled with mozzarella & tomato sauce, small mixed green salad

PIZZA MARGHERITA \$5.5

Tomato sauce, fresh mozzarella, basil

PIZZA PEPPERONI \$6

Tomato sauce, fresh mozzarella, pepperoni