



BAR

HAPPY HOUR

Aperitivo: (noun; the Italian happy hour) a cultural tradition described as an early evening drink accompanied by food to stimulate both the appetite and the conversation.

DAILY • 4 PM - 7 PM • AVAILABLE IN THE BAR AREA ONLY

\$7 COCKTAILS

PASSION PEAR SPRITZ

New Amsterdam Passion Fruit Vodka, Desert Pear, Lemon, Pineapple, Riondo Prosecco

ITALIAN OLD FASHIONED

Maker's Mark, Disaronno Amaretto, Orange, and a Cherry

POMEGRANATE MARTINI

Absolut Apeach Vodka, Pomegranate, Orange Juice, and a Cherry

WINE & SANGRIA

9oz Pours for 6oz Prices

WINE: Tormaresca by Antinori Chardonnay, Coppola Diamond Cabernet, Bonizio Rosso, Bonizio Bianco, **SANGRIA:** Blackberry, Peach, Classic Red

\$25 SANGRIA PITCHERS

Blackberry, Peach, Classic Red, Serves 4

\$6 PREMIUM SPIRITS

Absolut, Bacardi, Lunazul Blanco, Jim Beam, Crown Royal, Dewar's, New Amsterdam Gin

\$3 DRAFT BEER

Peroni, Bud Light

CURED & CURATED

Mortadella, Italian Meat Cuts, Array of Italian Cheeses, Burrata, Olives, and More!

RUSTIC MEATS & CHEESE BOARD
+ 2 GLASSES OF HOUSE WINE \$25

UPGRADE TO PREMIUM WINE FOR \$5 MORE
Tormaresca by Antinori Chardonnay, Coppola Diamond Cabernet

RUSTIC MEATS & CHEESE BOARD \$15

\$7 BITES

BRUSCHETTE CAPRESE

Roasted Tomatoes, Basil, Balsamic, Fresh Burrata, Sourdough

MEATBALL SLIDERS

Hand-Rolled Meatballs, Italian Cheeses, Toasted Garlic Butter Focaccia

MEZZALUNA FRITTE

Half-Moon Ravioli Stuffed With Chicken, Italian Cheeses, Spinach, Tomato Cream Sauce

VEGETABLE FOCACCIA BITES

Pesto, Goat Cheese Roasted Veggies, Balsamic, Served on Toasted Focaccia

CALAMARI

Small Portion of Our Classic Calamari, Served With Our Marinara and Ricardo Sauces

SHRIMP FOCACCIA BITES

Roasted Shrimp, Garlic, Lemon Butter, Served on Toasted Focaccia

TRUFFLE CACIO E PEPE

Cracked Black Pepper, Italian Cheeses, Truffle Oil, Fettuccine

CARRABBA'S
ITALIAN GRILL®