



Happy Hour



10 DOLLAR PLATES

House Plates

ARANCINI

Fontina + beef ragu + parmigiano reggiano mozzarella

POLPETTE SORRENTINO

Homemade Nonna traditional meatballs + pomodoro sauce + mediterranean olives + whipped ricotta

BRUSCHETTA ROMANA

Burrata + tomato jam + prosciutto

CARCIOFI ALLA ROMANA

Grilled artichoke + lemon butter sauce

BUGATINI CACIO E PEPE

Pecorino + black pepper

FETTUCINE AL RAGU

Beef ragu. Like grandma used to make it !

SPAGHETTI CARBONARA

Classic carbonara

CAESAR

Lemon pangrattato + house Caesar dressing

STRAWBERRY AND BEET

Balsamic pearls + spiced candied walnuts + goat cheese cream + balsamic vinaigrette

COZZE & VONGOLE

Fresh mussels and clams + garlic + vermentino white wine + fresh parsley + garlic crostini

CASARECCE NORMA

Fresh San Marzano tomato sauce + fresh garlic + roasted eggplant + fresh basil + mozzarella

House Drinks

HOUSE WINE 6
(Red or White)

BEERS 5
SANGRIAS 9



LIMONCELLO MARTINI 10
Citrus SABE + Limoncello + simple Syrup + fresh lemon + sugar rim + served with a lemon Popsicle



MOSCOW MULE 9
Vodka SABE + ginger beer + lime juice



**A 3% CC surcharge will be added to all credit card transactions*